

Lirac

« Trinité » White



An admirable balance.

Smooth, soft and fresh; flavours of tropical fruit and quince balanced by a zesty, elegant and slightly saline mouthfeel, giving a gratifying sensation of completeness.



Terroir : Sandy soils over clay subsoils with a surface layer of pudding-stones. This south-facing parcel in the Lirac appellation is planted in terraces, bathed in sunshine and cradled by the Mistral.



Grape Varietals : Grenache blanc, viognier, roussanne



Winemaking :

Hand harvested

Grapes are destemmed, crushed and cold-soaked for 24-48 hours before pressing

Alcoholic fermentation is started by native yeasts and continues at low temperatures (16-18°C) for around 20 days

Malolactic fermentation in-barrel



Food-Wine Pairings :

Spicy monkfish ragout

Veal paupiettes with olives

Roast chicken with confit vegetables

Sweet potatoes, oven-roasted in olive oil