

O G I E R

Lirac

Appellation Lirac contrôlée

LE PETIT PARADOXE

THE CARDS IN HAND

Nature

On the right bank and in the South of the valley: typically Mediterranean influence and sunshine levels.
The soils are formed of rolled pebble terraces on a layer of sandy clay. Sunny wines.

The hand of man

Varietals: Grenache blanc, Clairette and Bourboulenc.
Low yields: 30 hl/ha
Pruning system: Gobelet or Cordon de Royat. Manual and mechanical harvests.
Vinification in demi-muids

Character and potential

Organoleptic profile: notes of scrubland herbs combined with intense floral aromas. These sunny wines have managed to retain their wonderful freshness.
The wines of Lirac are rich, fleshy and fruity.

OUR AMBITION

Vision

Edouard Guérin: 'I prefer pebbly terroirs on clay for our white Liracs. Fermentation takes place at controlled temperatures in order to retain their elegance. A small proportion of the juices are vinified in demi-muids in order to impart a sensation of richness and depth that coats the palate.'

Profile

Revealing the true potential of this appellation which has not yet received the reputation it genuinely deserves. Although we wish to preserve the richness and complexity of a Lirac, we also to seek to balance out our cuvée with freshness and a pleasant acidity.

Tasting notes

This wine positively exudes joy and serenity! It is oily, powerful and smooth yet with such incredible tension. With its notes of white fruits and a touch of vanilla, the possibilities for gastronomy are endless.'

KEY POINTS

- Southern character
- Excellent value for money
- Smooth and seductive
- Volume and length



Soil types : Terraces composed of rolled pebbles on sandy clay and safré soils

Varietals : Clairette, bourboulenc, grenache blanc

Vinification :
Direct pressing and settling for 18 hours at 8°C
- Fermentation at controlled temperatures of between 15 et 18°C
- 20% is vinified and aged in 600L demi-muids up until late february.

Ageing: 600L Demi-muids for 6 to 8 months

Food & wine pairing: Seafood, roasted white meats, grilled fish

Serving temperature : 12°C

Cellaring potential : 3 years