

CHÂTEAU D'AQUERIA

Lirac Blanc Château d'Aqueria

Grape varieties:

Grenache (40%), Clairette (20%), Bourboulenc (20%), Roussanne (10%), Viognier (10%).

Terroir: Limestone scree.

Average Yield: 40 hl/hectare.

Vinification:

Each variety is hand harvested at several different times, for perfect ripeness, then destemmed and lightly pressed in our pneumatic presses during long extraction cycles. Juices then go into fermentation tanks for 15 days at controlled temperature of 16°C.

Maturing: 6 months in stainless and concrete tanks.

Tasting notes:

Pale yellow robe with brilliant glints.

Complex nose full of finesse with aromas of peaches and white flower (acacia, honeysuckle) and notes of tropical fruit. Delicate and suave on the palate, with a rush of aromatic complexity and persistence of the flowers and white fruit.

Serving temperature: 10 to 12°C.

When to drink: Ready to drink, and can be cellared for 3 to 5 years.

Food/wine pairing suggestions:

Caesar salad, Carpaccio of scallops, chicken with morels, goat cheeses, Monkish à l'armoricaine.

