CHÂTEAU D'AQUERIA

L'Héritage d'Aqueria pays hommage to Tavel and Lirac, two emblematic wines of the southern Rhône valley. Unique wines which are the product of the greatest terroirs of the château and human savoir-faire: A legacy from over six centuries of history.

Lirac Blanc Héritage



TERROIR:

Soil type: plot selection, lieu-dit 'Les Esperelles', limestone slabs on sandy clay substrate.
Grape varieties: Clairette (40%), Grenache (30%), Roussanne (30%).
Average age of the vines: 40 years old..
Average yield: 30 hl/ha.

VINIFICATION:

Each grape variety is harvested separately. Following rigorous selection and destemming the grapes are delicately pressed in our pneumatic presses on long cycles which allow the slow and progressive extraction of the juice. The must is then separated by varietal into demi-muids which are selected according to grape variety and fermented for around three weeks. The wines are then aged in the same barrels where the identity and expression of each can be fully respected.

AGEING:

100% in demi-muids. 1/3 in new oak for 8 months on fine lees with weekly stirring.

TASTING NOTES:

Lively crystalline yellow with green tints. Delicate nose with white flowers, notes of citrus fruits, bergamot and a delicate touch of ripe pear.
On the palate the attack is both round and fresh, a pure expression of Grenache with perfect balance. The aromas combine a subtle note of white pepper with aniseed from the Clairette with exotic and lightly smoky notes from the Roussanne. The finish is slightly salty, a trademark of our terroir which carries through from the elegant freshness of initial attack.

SERVICE:

Serving temperature: 10 to 12°C.
Drinking: Ready to drink now with an ageing potential of around 15 years.
Food and Wine pairing: Roast turbot with beurre blanc, creamy mushroom risotto, scallops, roast lobster, chicken with morilles, ripe comté.