

Château Saint Roch

Lirac

Cuvée Tradition



White



Grenache blanc 50%,
Clairette 30%, Roussane
10%, Viognier 10%.



75 cl

AROMATIC &
ROUND

Terroir



Age of the vines: 20-60 years
The vines are located on both light and filtering limestone scree soils.
Exposure: South/ South-West.
Altitude: 60-90 meters

Vinification



100% hand harvest with thorough sorting upon arrival at the winery.
Direct pressing followed by cold settling of the grapes. Alcoholic
fermentation takes place at controlled temperature in stainless steel
vats and in 225 litres oak barrels (no new oak).

Tasting



On the nose the wine reveals some white flower and citrus notes. On
the palate, it is round and crisp, very aromatic with a beautifully
balanced finish and a good length.

To serve

Best served at 10°C.

Aging potential



To drink now.

Food Matching



Goat's Cheese Ravioli, Lemon Veal Scaloppini, Bouillabaisse.

