

Château Saint Roch Lirac Cuvée Confidentielle



White



100% Clairette.



75 cl

AROMATIC &
ROUND

Terroir



Age of the vines: 60-90 years

The vines are located in some old vines plots that benefit from a very good sun exposure.

Vinification



Direct pressing followed by cold settling. Alcoholic fermentation takes places at controlled temperatures in 225 and 350 litres oak barrels. Then the wines age on their lees until May, with regular stirring.

Tasting



The wine is very delicate, developing on the palate some delicate and complex citrus, white flower and smoky notes.

To serve

Best served at 12°C.

Aging potential



To drink now.

Food Matching



Citrus & Thyme Turkey, Veal Scallops with Lemon and Capers, Ashy Goat's Cheese (Valencay).

