

DOMAINE MABY

"La Fermade" white

Lirac

Technical information

Country: France
Region: Rhone Valley
Appellation: Lirac
Grape Variety : 43% Grenache, 39% Clairette,
18% Picpoul
Terroir : sand and rounded pebbles
Age of the vines : 33 years



Vinification

Settling and racking, low temperature fermentation, stirring of the lees. No malolactic fermentation.
Maturing: stainless steel vats.

Tasting notes

A bright, clear gold colour with a greenish hue. A seductive nose of yellow plums, apricots and flowery notes. Powerful on the palate with subtle aromatic presence. Great freshness and balance overall.

Best to drink: From 4 to 8 years

Wine pairing:

May be enjoyed as an aperitif wine or during a meal with seafood, fish and fruit-centric desserts.