


LES VIGNERONS DE TAVEL
Depuis 1937

LIRAC CUVEE IMPERIALE

A.O.C Lirac White

Terroir: issued from pebbles vineyards
(rounded stones).



The Vineyard :

Production area: Townships of Lirac
Old vines.
Selection of our best vineyards.
Yield: 40 hl/ha

Grape-varieties:

White Grenache
Viognier

Winemaking:

Barrels winemaking on the lees with "Batonnage".

Aged in barrels during 10 to 12 months.

Tasting notes:

Eye: bright with golden lights, mineral appearance.
Nose: aromas of citrus fruit, warm spices and broom.
Mouth: substantial, roasted and vanilla tastes.

Tasting suggestions:

Temperature service: Best served at 10°C-12°C
Ageing potential: Drink while young. 1-3 years
Food pairing: This wine goes well with fish dishes, fried prawns with parsley, bouillabaisse, grilled poultry and dry cheese.

Distinctions and Comments :

Lirac, labelled Cru since 1945, combines elegance with an amazing structure and richness. Its subtle strength makes it the finest flower of the Rhone vineyards.

Presentation :

Bottle of 750 ml
Emblazoned: "Lirac", Heavy Burgundy