

# DOMAINE PÉLAQUIÉ



## LIRAC BLANC « LUC PÉLAQUIE »



### BLENDING

Clairette, Grenache blanc, Marsanne, Viognier

### SOIL

Sandy and clayey slopes, with fossilized sediments. Northern exposure.

### WINE-MAKING PROCESS

Grape varieties are hand-picked at optimal ripeness and vinified separately. After pressing and settling, both alcoholic fermentation and ageing take place in 500L oak barrels (1 to 3 wines) with regular stirring of the lees. Gross wine lees are removed before the ageing on fine lees for 7 months.

### TASTING

Very intensive and brilliant golden color. White flowers and ripe fruits at the nose. Full-bodied and elegant in mouth, it is complex and well-balanced. Perfect with white meat, fishes and cheese.