



CHÂTEAU MONT-REDON

LIRAC WHITE



LOCATION & TERROIR

This entire vineyard is located on the left bank of the Rhône river in the town of Roquemaure, between Orange and Avignon, near Tavel.

The vines are planted mainly on a plateau of rolled pebbles soil. Below the plateau, the plots are terraced or on hillsides, with a terroir of sandier soils mixed with a superficial rolled pebbles layer.

CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with the occasional thunder storm. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

Grapes are harvested at perfect maturity following confirmation through tasting. The harvest is manual allowing for precise sorting of the grapes. We are stringent on this point, of utmost importance for quality.

WINEMAKING & MATURING

Direct pressing in pneumatic presses. Natural cold settling (10-12°C) and light fining. Vinification at constant low temperature of 14° to 16°C. Duration of fermentation: three weeks minimum.

Approximately one third of the must is fermented in Burgundian oak barrels (new and of one year old) and kept in wood. The remainder is kept in tanks on fine lees. Blending takes place in May the year following the harvest.

GRAPE VARIETIES

Clairette, Grenache Blanc & Roussanne.

DRINKING

Our white Lirac can be enjoyed young for its floral and delicately toasted notes. The smooth texture of the wine pairs ideally with Salmon Gravlax and wakame, a Savoyard grilled cheese dish or a truffled roasted fattened chicken.