

# CHÂTEAU DE MANISSY

## LIRAC White Vintage 2016

*It is a very high expression's Cuvee, with an elegant pale yellow robe and brilliant reflections. Its nose is aromatic and complex, on notes of exotic fruits, vanilla and quince. In mouth, the master word is Balance, with fat, smoothness, vivacity and a long and delicate finish that leaves an impression of plenitude and salinity.*



**Soil:** These vines benefit from the Southern sunshine as well as the cleansing Mistral wind. The soil of the three and a half hectare vineyard is rich with clay and pebbles on sandy subsoil.

The vineyard extends over terraces facing south to south-east.

**Grape varieties:** blend of Grenache 40% - Viognier 20% - Roussane 20% - Clairette 20%

**Alcohol percentage per volume:** 13,50% vol.

**Wine-making process:** The grapes first have low temperature maceration for few hours before pressing and fermentation. The vilification ends in new barrels.

**Production :** 6 000 bottles 75cl.

**Packaging :** Bottles of 75cl  
Boxes of 6 or 12

**Ageing information:** From 3 to 6 years in a good cellar

**Wine pearing:** This wine will be accompanied by shellfish and shellfish, such as Gambas with Curry or Pan-fried Scallops. You can also very well tune it with foie gras served on bread with figs, all types of white meat in sauce, and fish like a fillet of sea bream toasted with a tarragon sauce. You can also combine it with savory or exotic sweet dishes such as sushi, or soft cheeses such as goat cheese topped with honey.