



Southern Rhône, Château le Devoy Martine, Via Secreta, AOC Lirac, Blanc

AOC Lirac, Vallée du Rhône, France

When in 1968, Marc and José discovered it, the domain consisted mainly of woods and scrubland. Covered under this vegetal mantle, a hidden terroir, promise of great wines, waiting. He was finally going to be able to be born thanks to the perseverance and the abnegation of the 2 brothers.

45 years later, the tradition continues. Indeed, in 2008, Marc was joined by his daughter Véronique who brings her feminine touch to the family know-how in the production of fine and elegant wines.

PRESENTATION

The wines are the result of a subtle alchemy between our terroir and the winemaker's know-how. They are authentic winemakers' wines, with respect for our customers and the winemakers high standards of quality.

TERROIR

Plateau of rolled pebbles from Lirac

IN THE VINEYARD

The estate's usual meticulous agriculture and de-stemming.

WINEMAKING

Pre-fermentation cold maceration for 5 days, followed by 3 weeks of temperature-controlled fermentation.

AGEING

Aging begins in stainless-steel vats for 6 months, then continues in new, one-wine and 2-wine barrels for 12 months.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne

13,5 % VOL.

GM: NO



SERVING

12°C/54°F

AGEING POTENTIAL

2 to 3 years

TASTING

Lirac Blanc has a brilliant, golden color with some green reflections. On the nose, we discover aromas of pineapple and passion fruit. On the palate, it develops a good balance between minerality, aroma of exotic fruits and freshness. We find these aromas of pineapple, passion fruit and hints of jasmine.



FOOD PAIRINGS

You can enjoy it on its own, with grilled fish, sushi or goat cheese or cold cuts. It is perfect with a Bouillabaisse or a grilled sea bream stuffed with fennel.