

Domaine Lafond Lirac Blanc Roc-Epine

£15.75



Vintage:	2018
Bottle Size:	75cl
Alcohol %:	13.50%
Country:	France
Description:	The nose is full of white flowers, citrus and apricot perfume. The palate is racy, fresh and dry with citrus rind, peaches and apricots with a finish of honey and acacia.
Cepages:	Viognier,Roussanne,Grenache Blanc
Group:	Rhône
Sub group:	Southern Rhône
Colour:	White
Closure:	Cork
Producer:	Domaine Lafond Roc-Epine
Website:	
Organic/Bio Status:	
Food / cocktail match:	Wonderful with roast chicken.
Food / cocktail recipe:	
Press	'Lovely nose - a balance of weight and freshness. Beautifully structured palate with clean lines and an intense orange aroma.' Decanter Magazine, September 2015
Awards	
Other Info:	50% Grenache, 30% Roussanne and 20% Viognier. All the fruit is grown organically.

In 1780 Jean-Pierre Lafond's great-uncle, Pascal Odoyer, became one of the pioneers of wine production in the Southern Rhone and started an estate that has stayed within the family ever since. In 1970 Jean-Pierre Lafond decided to build a fully working cellar for their production. He was a passionate follower of all things equine and named it after a

famous race horse: Roquepine. He transformed the spelling slightly to give it a more 'Provençal' feel and thus Domaine Lafond Roc-Epine was born. In 2001 the Domain purchased vineyards in Chateauneuf du Pape. The 8700 square metre vineyard produces only 4,000 bottles! In 2009 the decision was made to become 100% organic.

Based in Tavel, the domaine owns vineyards in some of the best areas of the Southern Rhone.

With a family history going back centuries, this family owned producer remain committed to quality wine with very traditional qualities. They are also 100% organic.