



CHÂTEAU DE MANISSY LIRAC BLANC

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In the heart of Provence, on the right side of the Rhône Valley, lies Château de Manissy. Dating as far back as the 17th century, Château de Manissy was once the property of the Lafarge family before they donated it to the local church. The Holy family's missionaries acquired the castle at the beginning of the 20th century and began growing their own vines to produce their first Cuvée of Tavel wine.

They soon gained a famous reputation for their Tête de

Cuvée, a barrel aged rosé. Florian Andre, a young winemaker from Tavel, took over the vineyard in 2003 and continues the Holy family's winemaking tradition. In 2009, he began to convert the entire vineyards to an organic agriculture and began producing some exceptional organic wines, including Tavel, Lirac, Côtes du Rhône and Châteauneuf du Pape.

Grape Varieties: 40% Grenache White, 20% Viognier, 20% Roussane and 20% Clairette.

Tasting Notes: A very elegant cuvée, with a pale yellow robe and brilliant reflections. Its nose is aromatic and complex, with notes of exotic fruits, vanilla and quince. In the mouth, exceptional balance, with fat, smoothness, vivacity and a long and delicate finish that leaves an impression of plenitude and salinity.

Sugar Level: 2g/l

Closure: Natural Cork

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