

# DOMAINE la Lyre

## CÔTES-DU-RHÔNE

### WINE MADE FROM ORGANIC GRAPES

#### TERROIR

The Domaine la Lyre is located in the heart of the Pouzilhac terroir, near the charming village of Uzes and the Pont du Gard in the South of France. The vineyard spreads over slopes, at an ideal altitude. While it benefits from a very sunny climate, it still remains fresh thanks to the neighboring Massif Central Mountains. This wine is certified organic by Ecocert in the EU.

#### GRAPE VARIETIES

Grenache blanc, Ugni blanc, Viognier

#### WINE TASTING

Beautiful pale yellow colour, with green hints.

Aromas of pear and citrus fruits, with subtle notes of white flowers.

Well-balanced and very fruity, this wine is fresh and lively.

#### FOOD PAIRING

Ideal with seafood, grilled fishes and poultries in cream sauce.

#### SERVICE TEMPERATURE AND AGEING

Wine to be served at 54°F.

This wine ready to drink, it can be kept for 4 years.

