

DOMAINE  
LA LIGIÈRE  
VACQUEYRAS



## CÔTES DU RHÔNE "LES CAPELLES"

**THE ESTATE:** Situated in Beaumes de Venise, Domaine La Ligière is a biodynamic vineyard which consists of 50 ha of vines in AOC Vacqueyras. It was created in 2008 by Philippe Bernard and his wife Elisabeth Serra. The vineyard is composed of Grenache, Syrah, and Mourvedre vines that are about 50 years of age on average (up to 75 years on the oldest plot). Domaine La Ligière has been committed to cultivating their vines without the use of fertilizer, weed killer, or any chemical treatment whatsoever for over 10 years. The soil is plowed regularly and fertilized with organic compost in the fall, and the harvest is protected only with the use of natural products such as sulfur, copper, plant infusions (nettle, horsetail, wicker, etc), and biodynamic preparations.

**VARIETAL COMPOSITION:** 70% Grenache (30 years old), 20% Syrah (20 years old), 10% Mourvèdre (30 years old)

**SOIL:** Sandy-clay and limestone

**AVERAGE YIELD:** 33 hl/ha

**HARVEST:** Manual harvest; grapes are completely destemmed

**VINIFICATION:** Fermentation using natural yeasts. Maceration for 4-5 weeks. No filtration or fining. Contains sulfites.

**ANNUAL PRODUCTION:** 10,000 bottles

**TASTING NOTES:** Deep violet color. The nose reveals notes of fresh fruit, currant, blueberry, and licorice. On the palate, it is crisp, fleshy, fresh, with hints of red fruit and supple tannins.

**FOOD PAIRINGS:** Pairs well with charcuterie or rack of lamb

**ALCOHOL CONTENT:** 13.5%

**SERVING TEMPERATURE:** 18-20°C

**CELLARING POTENTIAL:** 5-7 years

