

DOMAINE
LA LIGIÈRE
VACQUEYRAS



CÔTES DU RHÔNE ROUGE “SUD ABSOLU”

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), 30% Syrah (30 years)

THE SOIL: Calcareous sands

AVERAGE YIELD: 40 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.

TASTING NOTES: Satin smooth texture, spicily fruity wine, which has a complex range of berry flavors.

ANNUAL PRODUCTION: 50,000 bottles

CELLARING POTENTIAL: 3-5 years

