

DOMAINE  
LA LIGIÈRE  
VACQUEYRAS



## GIGONDAS "LES BERGINES"

**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 (50 year old vines) and 30% Mourvèdre (30 year old vines)

**SOIL:** Sandy-clay & limestone

**AVERAGE YIELD:** 36 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:** 2,000 bottles

**TASTING NOTES:** Situated on a soil of clay-limestone, the Grenache and Mourvèdre grapes lend finesse, freshness, and structure to this wine, complemented by notes of red fruit and spice.

**FOOD PAIRINGS:** The Gigondas goes well with wild game and other meats prepared rare to medium-rare

**ALCOHOL CONTENT:** 15%

**SERVING TEMPERATURE:** 18-20°C

**CELLARING POTENTIAL:** 5-10 years

