

DOMAINE  
LA LIGIÈRE  
VACQUEYRAS



## SUD ABSOLU VDP VAUCLUSE BLANC

**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 Ligiere 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:** 100% Muscat Blanc à Petit Grain

**SOIL:** Sandy clay

**AVERAGE AGE OF THE VINES:** 50-75 years old

**AVERAGE YIELD:** 70 hl/ha

**HARVEST:** Manual harvest with a sorting of the grapes on the vine

**VINIFICATION:** After grapes are pressed, fermentation follows using indigenous yeasts at a low temperature of 14°C. No malolactic fermentation.

**TASTING NOTES:** Pale yellow color with golden reflections. The nose is intense, with exotic fruity notes like passion fruit, mixed with floral fragrances. On the palate, it is velvety, fleshy, fruity, with good acidity, and a fresh, citrusy finish.

**FOOD PAIRINGS:** Does well as an aperitif served with tapas, or with salads, vegetables such as asparagus, and light chicken dishes.

**ALCOHOL CONTENT:** 13%

**RESIDUAL SUGAR:** <3 g/L

**SERVING TEMPERATURE:** Serve cool between 12-13°C

