

DOMAINE
LA LIGIÈRE
VACQUEYRAS



SUD ABSOLU VDP VAUCLUSE ROUGE

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: 50% Syrah, 50% Carignan

SOIL: Sandy clay

AVERAGE AGE OF THE VINES: 50-75 years old

AVERAGE YIELD: 70 hl/ha

HARVEST: Mechanical harvest; grapes are completely destemmed

VINIFICATION: Fermentation using natural yeasts. Maceration for 3 weeks. No filtration or fining. Contains sulfites.

TASTING NOTES: The bouquet is full of dark fruit accompanied by wilder notes; the mouth is round and pleasant, with beautiful balance and finesse. The finish is precise and clean; this is truly the perfect wine to drink for all occasions.

FOOD PAIRINGS: Pairs well with most dishes, including spicy cuisine and grilled meats.

ALCOHOL CONTENT: 13%

SERVING TEMPERATURE: Decant for 1 hour and serve between 16-18°C

