

DOMAINE
LA LIGIÈRE
VACQUEYRAS



VACQUEYRAS "LE CHEMIN 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 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: 80% Clairettes, 20% Roussane

SOIL: Clay-limestone (garrigues)

AVERAGE YIELD: 35 hl/ha

HARVEST: Manual harvest with sorting; grapes are completely destemmed

VINIFICATION: Pre-fermentation maceration and pressing. Fermentation using natural yeasts, partially in barrels. Aging on the fine lees. Contains sulfites.

TASTING NOTES: Brilliant, limpid golden color. This wine has a rich and complex nose, with notes of peach, vanilla, and honey. The palate is fleshy, fresh, and well-balanced, with a long, elegant finish.

FOOD PAIRINGS: Pairs well with seafood or white meat in sauce. For cheese, go with Cottage or Vacherin Mont d'Or. Also excellent as an aperitif.

ALCOHOL CONTENT: 13%

SERVING TEMPERATURE: 12°C

2014 REVIEWS: "Light, bright yellow. Ripe citrus and pit fruit scents complicated by suggestions of dusty minerals and pungent flowers. Supple and focused on the palate, offering supple tangerine and white peach and honey flavors and a spicy ginger nuance. Clings nicely on the finish, where the floral and ginger notes echo." -**89pts**, Josh Raynolds, April 2016, *Vinous*

