

DOMAINE
LA LIGIÈRE
VACQUEYRAS



VACQUEYRAS CUVÉE POINT G

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: 100% Grenache (70 year old vines and older)

SOIL: Clay-limestone (garrigues)

AVERAGE YIELD: 26 hl/ha

HARVEST: Manual harvest with sorting; no destemming of grapes

VINIFICATION: Fermentation using natural yeasts. Maceration for 4-5 weeks. No filtration or fining. Aging in barrels of 3 wines for 5 months.

TASTING NOTES: Garnet color. Notes of dark fruit, toasted almonds, and coffee. Beautiful expression of the terroir and the older vines from which this is produced.

FOOD PAIRINGS: The perfect companion for forest fowl or a filet of beef in sauce.

ALCOHOL CONTENT: 14.5%

SERVING TEMPERATURE: 18°C

CELLARING POTENTIAL: 7-10 years or longer

2014 REVIEWS: "Deep ruby. Lively, sharply focused scents of fresh red fruits, spicecake and white pepper are complemented by a floral quality that builds in the glass. Juicy and precise, offering sappy black raspberry and bitter cherry flavors and a hint of star anise. Supple tannins shape a long, juicy finish that leaves behind a sexy floral note." -**91pts**, Josh Reynolds, *Vinous*

