

# DOMAINE LA LIGIÈRE VACQUEYRAS



## BEAUMES DE VENISE

**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:** 50% Grenache (30 years old), 50% Syrah (30 years old)

**SOIL:** Sandy-clay and limestone

**AVERAGE YIELD:** 30 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:** 7,000 bottles

**TASTING NOTES:** Situated at the foot of the Dentelles de Montmirail, the terroir of Beaumes de Venise gives complexity and freshness to this wine, along with aromas of dark fruit and good structure. Between the Cotes du Rhone and the Vacqueyras, this Beaumes de Venise has found a beautiful balance.

**FOOD PAIRINGS:** This is the perfect accompaniment to red meat, duck, or rabbit dishes.

**ALCOHOL CONTENT:** 14%

**SERVING TEMPERATURE:** 18-20°C

**CELLARING POTENTIAL:** 8-10 years

