

LA LIQUIÈRE

Terroir : Schist

Altitude : 150 to 350 metres

Surface area : 17 ha

Production : 70 000 bottles

Grape varieties : 40 % Carignan (vines 50 to 100 yaers)

40 % Grenache (vines 50 to 60 years)

10 % Syrah

10 % Mourvèdre

Vinification : Hand picked harvest in crates, sorted afterwards in the cellar. Vinification varies depending upon the grape varieties. Part of the Carignan (10%) undergoes carbonic maceration: the grapes are placed in vats in their entirety and left intact during the vatting (25-30 days). No pumping over or punching of the cap. Intracellulaire vinification is carried out at a temperature ranging between 28-30°C. The Grenache, Mourvèdre and Syrah are traditionally made into wine: destemming, vatting for around 3 weeks with pumping over, release, regular punching of the cap 27-29 °C.

Maturing : 100% in vats.

Tasting notes : Old vines, with deep roots in the schist, offering a few, precious grapes, perfectly reflecting the terroir. An intense wine, developing red and black berry aromas with mineral notes. Elegant tannins, boasting finesse and persistence.

Ageing : Can be layed down in your cellar, but can also be appreciated during its youth.

Food pairing : "Vieilles Vignes" go well with lamb, beef, pigeon or guinea fowl.

