





Southern Rhône, Chateau de la Ligière, Mourre de

Family heritage, unique terroirs, an ecological approach and a passion for wine, Domaine de la Ligière combines all the ingredients to offer you exceptional vintages.

Founded in the 19th century, our family-run estate in the Rhone Valley continues to be run by the next generation. Thanks to the hard work of our elders, our estate now extends over 60 hectares of vines in prestigious appellations such as Vacqueyras, Beaumes de Venise and Gigondas.

PRESENTATION

At the foot of the Dentelles de Montmirail, we benefit from one of the most favorable terroirs for winegrowing and exceptional crus.

TERROIR

Clay sandstone

WINEMAKING

Destemmed harvest, cold prefermentation maceration, fermentation with indigenous yeasts in concrete vats. Maceration for 3 weeks. Unfined and unfiltered.

VARIETALS

Grenache noir 70%, Syrah 20%, Mourvèdre 10%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

AGEING POTENTIAL

3 to 5 years

TASTING

Carmine red in color, with a nose of fresh fruit, strawberries and red berries, this cuvée is a real

On the palate, it is fresh, clean and bright, with soft red fruit flavors.

FOOD PAIRINGS

Its fruitiness and roundness make it an ideal accompaniment to charcuterie, grilled red meat or a cheese platter.

