



Languedoc, Château La Liquière, Tutti Frutti, Vin de France, Rouge

Vin de France, VSIG, France

Château La Liquière is a family winery that has been passed on several generations, and is nestled in the natural park of the Haut Languedoc. The vineyard, planted in Mediterranean grapes, is located in the highest part of the appellation Faugères, which is singular by its composition: only schist! Micro-management of the vineyard is done, as well as in the cellar: each block/group of parcels is fermented separately. Certified organic.

PRESENTATION

The name: 'Les Amandiers' is a vineyard planted over 40 years ago along the contour lines on the highest sites at La Liquière.

TERROIR

Terroir composed of schist soils

WINEMAKING

Fermentation in stainless steel vat

AGEING

Ageing in vat.

VARIETALS

Grenache noir, Syrah, Carignan, Mourvèdre, Cinsault

GM: no

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



12°C/54°F

AGEING POTENTIAL

2 to 3 years

TASTING

Nose:

The nose is fresh and develops red fruit aromas.

Palate

The palate is greedy and full of sparkle!

FOOD PAIRINGS

Summer cuisine, grilled meats, poultry, pasta, barbecue, red fruit desserts



