



Languedoc, Château La Liquière, Tucade, AOC Faugères, Rouge

AOC Faugères, Languedoc-Roussillon, 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: In the local dialect, a Tucade is a whim or a sudden impulse. In some ways it epitomises the story of this wine which emerged after we fell in love with a cask-aged Mourvèdre!

TERROIR

Schist

Altitude: 150 to 250 metres

WINEMAKING

Harvesting by hand, winemaking in tanks.

AGEING

Ageing in 500-litre barrels.

VARIETALS

Syrah, Mourvèdre

GM: NO

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

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Nose of fresh red and black fruits and spice. The palate is very long and mouth-filling with tight-knit tannins and impressive freshness.

FOOD PAIRINGS

Makes the perfect partner for top cuts of red meat, jugged hare or hare à la royale and a number of cheeses including Laguiole, Salers or mature Cantal.

