



Languedoc, Château La Liquière, Cistus, AOC Faugères, Blanc

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: The cistus or rock rose ('Cistus' in Latin) is one of our environment's iconic plants. It can be pink or white and defines the landscape in May.

TERROIR

Terroir: Schist

Altitude: 150 to 350 meters

WINEMAKING

Harvesting by hand during the coolest hours of the morning.

AGEING

The Roussanne is fermented and matured in 500-litre barrels.

VARIETALS

Roussanne 60%, Vermentino 25%, Grenache blanc 15%

GM: NO

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

SERVING

12°C54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Nose of white fruits and white flowers. The palate is silky and elegant with abundant freshness.

FOOD PAIRINGS

Cistus can be enjoyed as an aperitif or with cooked fish, salmon, scallops, sweetbreads and pelardon goat's cheese.





