





Languedoc, Château La Liquière, Château de la Liquière, 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: 'Château de La Liquière', quite simply – what could be more natural for the estate's original wine?

TERROIR

Schist

WINEMAKING

Stainless steel vat.

AGEING

Aged in vat.

VARIETALS

Carignan, Grenache noir, Syrah

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

3 to 5 years

TASTING

The vines are old, have deep roots in the schist soils and offer us clusters that are few and far between with site-expressiveness, and are therefore precious. This is an intense wine developing aromas of red and black fruits, driven by mineral notes.

FOOD PAIRINGS

La Liquière pairs well with lamb, beef fillet, pigeon and guinea fowl.

