



Southern Rhône, Chateau de la Ligière, Le chemin blanc, AOC Vacqueyras, Blanc

AOC Vacqueyras, Vallée du Rhône, France

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-limestone (garrigues)

WINEMAKING

Hand-harvested with sorting, total destemming, skin maceration and pressing. Fermentation with indigenous yeasts, partly in barrels.

AGEING

Aged on fine lees. Lightly sulfited.

VARIETALS

Clairette 45%, Roussanne 30%, Grenache blanc 15%, Viognier 10%

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

With its lovely, clear, brilliant golden color, this wine has a rich, complex nose, with notes of white fruit and peach blended with hints of vanilla and citrus. Full-bodied, fresh and well-balanced on the palate. A long, elegant finish.

FOOD PAIRINGS

Enjoy with pan-fried scallops in saffron butter, creamed chicken or simply as an aperitif. pan-fried scallops with saffron butter, creamy chicken or simply as an aperitif.



