



# Languedoc, Château La Liquière, L'Ampoule, 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: 'L'ampoule' is the nickname given to the Burgundy-style wine bottle. There is a very typical southern expression to describe uncorking a bottle: 'Et si on faisait péter une Ampoule!...' or in English, 'How about cracking open a bottle!'

#### **TERROIR**

Schis

### WINEMAKING

Harvesting by hand. Classic winemaking techniques and tank ageing.

# **VARIETALS**

Cinsault, Grenache noir

# 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**

Encapsulates the fruit and finesse of the Cinsault grape. This is a lifted, satisfying wine for pleasure which shows all the character of its schist terroir.

## **FOOD PAIRINGS**

Mediterranean cuisine and grilled foods, for example.



