



Southern Rhône, Chateau de la Ligière, Sud absolu, IGP Méditerranée, Blanc

IGP Méditerranée, 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

Soil: Calcareous sands

IN THE VINEYARD

Hand-picked and sorted. Residual sugar < 3 gr/l.

WINEMAKING

Direct pressing. Fermentation with indigenous yeasts at low temperature: 14°C.

AGFING

No malolactic fermentation.

VARIETAL

Muscat blanc à petits grains 100%

GM· NC

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 nose is intense, with notes of exotic fruit, passion fruit and floral notes. The palate is velvety and fleshy, with plenty of fruit, good acidity and a fresh, citrusy finish.

FOOD PAIRINGS

This wine goes perfectly with an endive salad, pan-fried asparagus or chicken with lemon confit, or simply as an aperitif with tapas.



