

A Murray-Sykes Selection
Imported By :

EXCLUSIVE WINE IMPORTS, LLC

DOMAINE
LA LIGIÈRE
VACQUEYRAS



Technical sheet

AOP Vacqueyras Blanc « Le Chemin blanc »

ORGANIC WINE CERTIFICATED BY ECOCERT SAS

Soil-terroir : Vines are planted on 2 differents terroirs : the «garrigue » : this soil is made with red clay, round stones on the surface and sand, clay or gravel bellow dependind to the place, And the second is made with sand on a eastern hillside.

Grapes Varieties: 45% Clairette
20 % Roussanne

Production level: 35hl / ha

Alcohol: 13 %Vol

Vinification: Vines are plowed 6-7 times a year to control weeds, production level is controlled by green harvest and leaves in front of grapes are hand-pulled when it's necessary. Grapes are harvested and sorted by hand at the parcel, than destemed and cooled down before going to the press. A short skin maceration is done in the press for 6 hours, than the juice is cooled down again at 4 °C to seperate the sediments. The fermentation starts with naturals yeasts, a part in oak barrel and a part in stainless steel tank. Wines are aged on lees for some month than racked, blended and filtrated before bottling.

Tasting notes : Nice golden color, brilliant, limpid, nose rich and complex, white fruit notes, peach, pear, vanilla and honey expressions. Mouth is fleshy, fresh and balanced. A long final, fine and elegant.

Domaine La Ligière
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84 190 Beaumes de Venise



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Production : 7 000 bottles

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