

CHÂTEAU DE LIQUIÈRE L'UNIQUE 'GAZ DE SCHISTE' PET NAT ROSÉ



Grenache and Mourvèdre. Aromas of fresh sour fruits, raspberry, and redcurrant. Flavors of red fruit and a little juicy watermelon. Fleshy in the mouth while remaining tonic. The bubbles stay slim and elegant. A beautiful aperitif! Try paired with oysters, cured meats, or roasted chicken and cheeses like feta or chevre. Organic.

The vineyard covers 1 and a half acres at an altitude of 150 meters above sea level and is exposed to the dual winds of the Tramontane and the Marin. Certified biodynamic and organic farming reflect this classic Mediterranean terroir.

The soils are made up of schist. Fertilization with organic manure. The grapes are harvested by hand. Direct pressing, after cold setting the juice slowly ferments. Made in the ancestral method. The wine is bottled with some residual sugar; a second fermentation starts in the bottle. The disgorging takes place after 6 months at the end of the second fermentation.

With winemaking roots going back at least to the 1700s, it's only since the 1960s that, convinced their terroir was rich and offered a promising future, the family began to focus on producing high-quality wine. Today, Bernard Vidal and his wife Claudie, are carrying on their family's winemaking legacy. Driven by their individual sensibility, attention to detail, and desire for perfectionism, they are trying to go one step further with the aim of creating better wines. The magic vines planted in contour-lines on the slopes of Liquière, in the Faugères appellation, bear witness to their dedication. A great deal of pride and faith in their terroir was required of them to cultivate vineyards on those dry hillsides. On their sizeable family estate of 148 acres, they produce a full range of wines using the classic varieties. They farm 70 separate parcels and vinify 50 different cuvees to make a total of ten wines. Time and again, the wines stand out for their freshness and elegance, no small achievement in an area where it's easy to get power and extraction.

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Tasting Note:

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Shelf Talker:

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