CHÂTEAU DE LIQUIÈRE 'L'AMPOULE' FAUGÈRES



Cinsault, Syrah and Grenache. It is generous, with aromas of fresh fruit and light spices. The palate is complex and silky. Clean, mineral finish. Perfect paired with Mediterranean cuisine or grilled meats. Organic.

Made primarily from 100+ year old Cinsault vines grown at 150-350 meters above sea level. The soil is made up of Schists. The grapes were harvested by hand into crates and manually sorted, then destemmed. Classic vinification and aging in vats. Low sulfur additions.

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:

