

Comments of a Bon Vivant:

Fall vibes. Silky tannins, some leather and spice. A great wine to relax and reflect on simple pleasures in life.

Domaine La Ligière Côtes du Rhône Les Costebelles



Since the early 1900s, the vineyard of the Bernard family has been passed down from generation to generation. Wine nursery grower Maurice Bernard, supported by his son Jacques, steered the business towards viticulture by planting their vines on various terroirs, thus expanding the estate. In 2008, it was a natural step for grandson Philippe, accompanied by his wife Elizabeth, to create their own winery and launch the first vintage of Domaine de la Ligière.

Committed to organic farming since 2008, they are dedicated to preserving the purity of our terroir, producing authentic wines that reflect our family's passion. They have now taken the next step and converted to biodynamic farming.



Vibe: *Fall*
Emotions/Occasions:
Nostalgia
Gratitude / Reflection

Domaine La Ligière Côtes du Rhône Les Costebelles



SKU: 811040

Region	Rhône Valley
Classification	AOP Côtes du Rhône
Vintage	2023
Grapes	70% Grenache, 20% Syrah, 10% Marselan
Soil Composition	Calcareous Miocene safres
Vineyard Training	Guyot
Density/Yield	60 hl/ ha
Fermentation	Cold maceration followed by spontaneous fermentation in open vats. Aged for several months in concrete vats.
Alcohol	13.5%
Residual Sugar	1.0 g/l
PH	3.66 g/l
TA	3.4 g/l
Free SO ²	12 mg/l
Total SO ²	50 mg/l

VITICULTURE

At the foot of the Dentelles de Montmirail, the estate benefits from a unique terroir, ideal for viticulture and the production of exceptional wines. Under the Southern sun and the breeze of the Mistral, the Bernards cultivate six internationally recognized appellations. The vines, planted at an altitude of 80 meters, thrive in soils made up of red clay mixed with rolled pebbles, which are low in fertility and exposed to the Mistral winds. They have adopted an environmentally respectful viticulture, free from chemical products. The plots are plowed or mowed, natural compost nourishes our soils, and they use minerals like copper and sulfur as well as plant infusions to protect our crops.

SALES FACTS:

- *Biodynamic viticulture*
- *Ideal climatic conditions to protect the vines from frost and mildew*
- *Enjoy with grilled meats, ratatouille, red sauce pasta dishes...*