

Comments of a Bon Vivant:

Winter vibes. A reflective evening with friends. Relaxing in front of a roaring fireplace. Maybe a cigar?

Domaine La Ligière Vacqueyras Le Mourre de la Caille



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: *Winter*
Emotions/Occasions:
Coziness / Serenity
Staying warm

Domaine La Ligière Vacqueyras Le Mourre de la Caille



SKU: 791915

Region	Rhône Valley
Classification	AOP Vacqueyras
Vintage	2022
Grapes	70% Grenache, 20% Syrah, 10% Mourvèdre
Soil Composition	A combination of clay, gravel, and pebbles
Vineyard Training	Guyot
Density/Yield	40 hl/ ha
Fermentation	Cold maceration followed by spontaneous fermentation in open vats. Aged for several months in concrete vats.
Alcohol	14%
Residual Sugar	1.0 g/l
PH	3.76 g/l
TA	3.55 g/l
Free SO ²	30 mg/l
Total SO ²	86 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 venison, game birds, mature cheese...*