



Serge Doré Selections

MERCHANT OF SIGNATURE WINES

CHÂTEAU DE LA LIQUIÈRE « CISTUS » SINGLE ESTATE - FAUGERES – 2021



ORIGIN

LANGUEDOC, FRANCE

APPELLATION

FAUGÈRES

LOCATION

GPS: 43.53075
3.14079

VARIETALS

60% SYRAH
30% MOURVEDRE
10% GRENACHE

VINEYARD

60 +/- HECTARES
+/- 100 YRS. OLD VINES ON AVERAGE
YIELD: 25 HL/HA

SOILS

SCHIST AND STONY SOILS

FARMING

CERTIFIED ORGANIC BY EUROPEAN
STANDARDS SINCE 2009
HAND HARVESTED

WINEMAKING

DESTEMMING, VATTING FOR 30-40 DAYS
WITH DAILY PUMPING OVER (WITH OR
WITHOUT AERATION) AND / OR PUNCHING
DOWN. TEMPERATURE MAINTAINED
BETWEEN 27 AND 30 ° C.

AGED IN OAK-AGED FOR +/- 12 MONTHS

TECHNICAL INFO.

14.5% ALC. |

ESTATE

Chateau de La Liquière tells a beautiful family story, inseparable from the terroirs of Faugères. The 65-hectare biodynamically managed traditional winery has been in the family since the 16th century. The grandfather, Jean Vidal, was a true pioneer, as early as the late 1960s, the parents, as precursors, put their first vintage in bottles. Today, François, Sophie and Laurent operate some sixty hectares in AOC Faugères with, each year, a dozen different vintages. Liquière began a conversion to organic farming in 2009.

TERROIR

Faugères is perhaps the most quality-orientated sub-region of the Languedoc, lying in the foothills of the Cévennes and blessed with a uniquely high proportion of sloping, schist-soiled vineyards. The slopes provide great drainage and optimal exposure to the sun throughout the day while the schist both promotes drainage and retains heat well into the night during summer, producing wines with a relatively high pH, which still manage to retain a distinct thread of mineral freshness. Château de la Liquière is certified organic vineyard under European standards and take part in sustainable practices. The cistus or rock rose ('Cistus' in Latin) is one of our environment's iconic plants. It can be pink or white and defines the landscape in May. This wine is the perfect trifecta of very old vines, iron-rich schist soil, and Mediterranean climate. These century old vines are harvested with an average yield of 25-hectare liters per hectare.

ABOUT THE WINE MAKING & PROFILE

Once the grapes enter the destemming process, they begin a 30-40-day vatting process with daily pump overs in temperature-controlled tanks. After this process is completed, the juice is then barrel aged for just around 12-months before it is finally bottled.

Cistus' is a noble wine with power and elegance. A superb red full of blackberry, espresso, dark chocolate, black olive. Deep and rich while being beautifully balanced with a silky-textured.

FOOD PAIRING

Enjoy with duck, marinated meats and full-flavored cheeses.

REVIEWS

2021 – “*This wine has not yet been reviewed.*”

2019 -- Wine Enthusiast – 91 Points

2019 -- International Wine Report – 92 Points

2017 -- International Wine Report – 92 Points

2017 -- Wine Advocate – 92 Points