



Serge Doré Selections

MERCHANT OF SIGNATURE WINES

# CHÂTEAU DE LA LIQUIÈRE « LES MALPAS » SINGLE VINEYARD - A.O.P. FAUGÈRES – 2020



## ORIGIN

LANGUEDOC, FRANCE

## APPELLATION

FAUGÈRES

## LOCATION

**GPS: 43.538037  
3.144353**

## VARIETALS

85% SYRAH  
15% MOURVEDRE

## VINEYARD

60 HECTARES IN AOC FAUGÈRES  
VINES ARE PLANTED IN 2 HA OF  
SCHIST SOILS  
ALTITUDE OF 350 METERS  
TOTAL PRODUCTION: 5,000 BOTTLES

## SOILS

SCHIST SOILS

## FARMING

CERTIFIED ORGANIC BY EUROPEAN  
STANDARDS  
HAND HARVESTED

## WINEMAKING

VATTING PERIOD LASTS 30-40 DAYS  
WITH DAILY PUMP OVERS

AGED IN 500L OAK BARRELS FOR  
18-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

Château de la Liquière is certified organic vineyard under European standards and take part in sustainable practices. The name: 'Les Malpas' is a named vineyard site in the upper reaches of La Liquière where two of our favorite Syrah vineyards are planted. The Syrah and Mourvèdre vines sit in 2 hectares of schist soils at 350 meters above sea level.

## ABOUT THE WINE MAKING & PROFILE

After the grapes are hand-picked, sorted, and destemmed, they enter a 30-40-day vatting period. During this period of time, the wine experiences daily pump-overs. From the vatting period, the cuvée is then aged in 500-liter oak barrels for 18-months. Total production is 5,000 bottles.

Château de la Liquière's 2020 AOC Faugères 'Les Malpas' is a cohesive masterpiece. A complex wine with overtones of black fruits and thyme coupled with menthol and garrigue notes. Shows lots of character in its youth with enormous age ability.

## FOOD PAIRING

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

## REVIEWS

**2020 – “This wine has not yet been reviewed.”**