

# CHÂTEAU DE LA LIQUIÈRE « Cistus » 2017 FAUGÈRES

Single Estate – GPS 43.53075, 3.14079



## ORIGIN

Languedoc, France

## APPELLATION

Faugères

## VINEYARD

+/- 100 yrs. old vines on average, schistous terroir and stony soil  
Yield: 25 hL/ha

## BLEND

60% Syrah  
30% Mourvedre  
10% Grenache

## FARMING

Certified organic

## 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.

## AGING

Oak-aged for +/- 12 months

## TECHNICAL INFORMATION

Alc. 14.5% |

## FOOD PAIRING

Enjoy with lamb stew, roasted meats and tasty cheeses

Château de la Liquière's 2017 Faugères, 'Cistus', is equivalent to that of a masterful tapestry. The aromas of cherries and ripe red berries are woven together with the complex juxtaposition of spices, floral tones, wild herbs, and a hint of licorice. The palate is then mesmerized by its tantalizing velvety texture full of richness and expertly polished tannins. The medium to full-bodied wine gives a balanced performance leaving you with an everlasting impression through the finish.

'Cistus' from Chateau de la Liquiere is a truly noble wine with power and elegance. This wine is the perfect trifecta of very old vines, iron-rich schist soil, and Mediterranean climate. After the over century old vines are harvested with an average yield of 25-hectare liters per hectare, the grapes enter the destemming process. From there 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.

Chateau de la Liquiere tells a beautiful family story, inseparable from the terroirs of Faugères. 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. Liquiere began a conversion to organic farming in 2009.

## ACCOLADES

2017 International Wine Report – 92 Points

2017 Wine Advocate – 92 Points

*"Mainly (70%) Syrah, the 2017 Faugères Cistus offers up aromas of crushed stone, black olives and blueberries. It's medium to full-bodied, with a broad, expansive feel in the mouth, supple tannins and an almost creamy-textured, lingering finish. It's a clear step up in quality from the regular bottling."* -W.A.

