

# CHÂTEAU DE LA LIQUIÈRE « Les Malpas » 2016 Single Vineyard – GPS 43.538037, 3.144353 AOC FAUGÈRES



## ORIGIN

Languedoc, France

## APPELLATION

Faugères

## VINEYARD

Vines are planted in 2 ha of schist soils at the altitude of 350 meters

Total Production: 5,000 bottles

## BLEND

85% Syrah

15% Mourvedre

## FARMING

Certified organic by European Standards

Hand harvested

## WINEMAKING

Vatting period lasts 30-40 days with daily pump overs

## AGING

Aged in 500L oak barrels for 18-months

## TECHNICAL INFORMATION

Alc. 14.5% |

Château de la Liquière's 2016 AOC Faugères 'Les Malpas' is a cohesive masterpiece. From the moment you first experience the nose, you can tell the symphonic wonder you are about to experience. With each swirl of its almost black color, it blooms from the glass. The notes of crushed stones and Mediterranean herbs are accompanied by black plums, black olives, and blackberries. On the palate, you will find a generous giving in its full-bodied, ripe tannins, which suggest at least a decade of aging potential. It echoes the notes of the nose, just with the added delight of a long finish and touch of licorice.

These Syrah and Mourvèdre vines sit in 2 hectares of schist soils at 350 meters above sea level. Château de la Liquière is certified organic vineyard under European standards and take part in sustainable practices. 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.

Chateau de La Liquière 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. Liquière began a conversion to organic farming in 2009.

## ACCOLADES

### 2016 Wine Advocate – 94 Points

*“Wow, is the 2016 Faugères Les Malpas dark in color. Almost black in the glass, it's a blend of 85% Syrah and 15% Mourvèdre, aged 18 months in 500-liter oak. Hints of crushed stone and Mediterranean herbs mark the nose, accompanied by notes of black plums, black olives and blackberries. Sense a theme here? Full-bodied and generous on the palate, the tannins are ripe but not overly soft, suggesting a decade or more of aging potential, while the finish is long, echoing licorice and black olives.” -W.A.*

