CHÂTEAU DE LA LIQUIÈRE
« Les Malpas » 2016
AOC FAUGÈRES

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.

2016's vintage within the Languedoc began after a mild, but dry winter. This provoked early budburst. The spring season was cool enough to slow down the originally early cycle. Overall, the conditions were warm and dry with nights cool enough to retain freshness, and high quality.

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.

ORIGIN
Languedoc, France

APPELLATION
Faugerès

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
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% |