



DOMAINE DE L'OSTAL

FAMILLE J-M CAZES



GRAND VIN - MINERVOIS LA LIVINIÈRE 2016

WINEMAKER	Delphine Glangetas
APPELLATION	Minervois La Livinière
REGION	Languedoc
GRAPE VARIETIES	80% Syrah, 10% Grenache Noir, 10% Carignan
TERROIR	Marly surface over chalky sandstone. 900 ft altitude. The vines average 25 years with 15 acres (6 ha) of Syrah (12 ac), Grenache (1.5 ac), and Carignan (1.5). Yield: 3 tons/ acre (40 hl/ha).
VINTAGE	The 2016 vintage was characterized by exceptionally mild weather. The spring was conventional, with regular rainfall filling up water reserves and mild temperatures ensuring a good start to the vine's growth cycle. From early June and during the three months of the summer season, the region enjoyed perfect sunshine. The cool nights paired with hot days allowed the grapes to ripen in excellent conditions and develop complex aromas whilst still retaining their freshness.
WINEMAKING	The first Syrah grapes were harvested around September 20 th and continued with the Grenache and Carignan grapes until mid-October. One week fermentation and 20-23 days of maceration. Regular remontage and extraction appropriate to the potential of each vat. Vegan Wine
AGING	12 months of aging from 1-year-old French oak barrels from Château Lynch Bages.
TASTING NOTES	<p>The 2016 vintage reflects its terroir, wild yet generous, raw yet elegant, fresh yet warming. In the glass, its deep, dark color promises great concentration of aromas.</p> <p>Eyes: velvety appearance and hints of purple dancing in the glass.</p> <p>Nose: intense and generous aromas with jammy black fruit, blackcurrant, blackberry and black cherry notes paired with notes of garrigue, lavender, thyme and liquorice, enhanced with touches of soft spice and cocoa.</p> <p>Palate: powerful, rich wine heightened with firm, beautifully fresh tannins. This 2016 bottle will open up and develop its most beautiful aromas as time passes. Maturing in barrels has softened its wild temperament with delicate vanilla and light caramel notes.</p>
FOOD PAIRING	Beef (entrecote steak, tenderloin), Smoked brisket, Chocolate Fudge
TECHNICALS	Alcohol: 14.5%, Total Acidity: 3.2 g/l, Residual Sugar: 0.5 g/l, PH: 3.56
PRODUCTION	2,500 cases

90 Points
Wine & Spirits
MAGAZINE

2019
Decanter
WORLD WINE AWARDS
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2016
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