



## DOMAINE DE L'OSTAL

FAMILLE J-M CAZES



# ESTIBALS 2018



### WINEMAKER

Delphine Glangetas

### APPELLATION

Minervois

### REGION

Languedoc

### GRAPE VARIETIES

60% Syrah, 20% Grenache Noir, 20% Carignan

### TERROIR

Marly surface over chalky sandstone. 900 ft altitude. The sustainable 25 year-old vines located the Estibal parcel are South facing exposure. They combined 17.8 ac (7.2 ha) of Syrah, 5.9 ac (2.4 ha) of Grenache, and 5.9 ac (2.4 ha) of Carignan. Yield: 3.3 tons/ acre (45 Hl/ ha).

### VINTAGE

Budburst took place in the first week of April and was rather generous, offering hopes of a good 2018 harvest. May was stormy with alternating warm and cool periods, water reserves were very good and the soils had all the resources required to enable the vines to develop well. The summer was hot and marked by a period of searing heat lasting for around ten days which the vines managed to withstand without too much trouble, enabling their grapes to continue ripening slowly.

### WINEMAKING

Harvest started the first week of September and lasted up to the first week of October with manual plot selection. One week fermentation and 20-23 days of maceration. Regular remontage and extraction appropriate to the potential of each vat. **Vegan Wine**

### AGING

30% of Syrah is aged for 12 months in one-year-old French oak barrels from Château Lynch Bages.

### TASTING NOTES

Estibals 2018 is a voluptuous and gourmet wine.

**Eyes:** this vintage has a beautiful, bright, and intense color, with red and purple highlights that suggest how crispy this cuvée is.

**Nose:** the bouquet is full of fresh and sweet red fruits: intense and velvet.

**Palate:** the grain of tannins is fine, the structure is smooth, and the wine gently coats the palate to reveal all the deliciously fragranced aromas.

Definitely a pleasurable wine!

### FOOD PAIRING

Aperitif: fine charcuterie & cheese | Summer: grilled meats and salads  
Winter: oxtail with chestnuts

### TECHNICALS

Alcohol: 15%, Total Acidity: 3.0 g/l, Residual Sugar: 0.4 g/l, PH: 3.83

### PRODUCTION

6,000 cases

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