



DOMAINE DE L'OSTAL

FAMILLE J-M CAZES



GRAND VIN - MINERVOIS LA LIVINIÈRE 2017



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	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	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 2017 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 2017 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%,