

L'Ostal Rosé

Domaine de l'Ostal (Famille JM Cazes) - IGP Pays d'Oc Rosé,IGP Pays d'Oc



50% Syrah - 50% Grenache

□ HISTORY

In a protected environment, among green oaks and cypress trees, the region has everything it takes to make great wines. In 2002, Jean-Michel Cazes created an estate of 150 ha of which 60 ha are planted with vines and 25 ha with olive trees, on the slopes of the «Petit Causse». The estate then underwent complete restructuring: drainage works and planting the varietals according to the potential and type of terroir in each parcel. In the ancient language of Oc, «ostal» denotes both the family group and the house where they live.

VINEYARD

The grapes were harvested in an excellent state of health over a very short period in the begining of September.

WINEMAKING

Picking was carried out early in the morning to take advantage of the mild temperatures conducive to the immediate pressing of the clusters, thereby minimising the extraction of coloring and phenolic compounds. All juices were finely racked before being fermented at a low temperature in order to preserve their full aromatic and quality potential.

PRESS

Current and upcoming vintage ratings:

2023 90 Wine Advocate



2027

A blend of 75% Syrah and 25% Grenache, the 2023 L'Ostal Rosé offers up aromas of lemon, grapefruit, spices and blood orange mingled with delicate menthol notes. Medium-bodied, juicy and round, it's lively and perfectly balanced with a delicate, pure core of fruit and a penetrating, mouthwatering finish.

Wine Advocate

[□]Tasting notes

A beautifully pale and bright pink color with salmon touches, then deliciously juicy on the nose with white fruit aromas (white peach) and citrus notes. Fresh and smooth on the palate with a wonderful, delicately saline touch that invigorates the taste buds. Like biting into crisp, fresh fruit!

&Food pairing

Grilled prawns with lemon and basil, Risotto primavera or pasta filled with spinach and ricotta, Fish fillet and caramelized turnips,

Fresh fruit soup.