



DOMAINE
L'OSTAL CAZES

LA LIVINIÈRE

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PAYS D'OC - IGP - BLANC 2016



In the heart of the village of La Livinière, at the foot of the Montagne Noire, Jean-Michel Cazes discovered an outstanding terroir and created the Domaine L'Ostal Cazes. Surrounded by unspoilt countryside, amongst holm oaks and cypresses, the 150-hectare estate (including 60 and 25 hectares planted with vines and olives respectively) possesses all the necessary attributes for the creation of a great Languedoc wine.

Since 2007, a 2,5-hectare plot has been selected for planting the white varieties of the Southern Rhone valley (Viognier, Roussanne, Marsanne).

The terroir

A 2.5-hectare vineyard planted on a south-east facing hillside with reasonable altitude (150 metres). Deep cool soil made up of marl and clay surfaces whose depth is limited by chalky sandstone. Pretty woods surrounding the plot protect it from strong winds.

The vintage

The 2016 vintage was characterised by exceptionally mild weather: high temperatures and scarce rainfall.

The spring was more 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. Cool nights paired with hot days allowed the grapes to ripen in excellent conditions and develop complex aromas whilst still retaining their freshness.

In ideal conditions, harvest started with the Marsanne grapes on 6th September, Viognier grapes on 7th and 8th, and finished with Roussanne on 9th September.

Vinification

The harvests were performed very early in the morning to take advantage of the lowest available temperatures in an effort to retain aromas during immediate pressing of the grapes. Each juice was finely clarified before being fermented at a low temperature. Viognier was kept separate and 15% matured in barrels which had only been used for one previous vintage. The Marsanne and Roussanne must was also matured in barrels.

Tasting note

The wine is a pale yellow colour enhanced by beautiful hints of gold. The bouquet is intense. Oak, vanilla and cardamom aromas mingle with peach and apricot notes. It is rich and aromatic in the attack with orange blossom and soft spice aromas. On the palate it then develops wonderful softness, revealing an attractive fruity style. The fresh and well-balanced finish leaves a pleasantly aromatic note.

Analysis

Alcohol: 13,5% vol.

Grape varieties

65% Viognier

20% Marsanne

15% Roussanne



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION