



DOMAINE DE L'OSTAL

LA LIVINIÈRE



DOMAINE DE L'OSTAL - ALBE

PAYS D'OC - IGP - WHITE 2018

13,5%

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 de L'Ostal. 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 end of 2017 was marked by average temperatures and low rainfall (120 mm), followed by a mild first few months of 2018 with higher rainfall than normal (Over 300 mm).

Budburst took place in the first week of April and was rather generous compared with 2017, 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 to very hot and marked by a period of searing heat lasting for around ten days from 23 July to 7 August (with temperatures of 35-38°C during the daytime and 30°C at night) which the vines managed to withstand without too much trouble, enabling their grapes to continue ripening slowly.

Harvesting took place between the first week of August and the first week of October.

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 notes

A pale bright yellow in colour, Albe offers up a sophisticated and complex nose with fruity yet floral aromas. Wonderful balance between the orange blossom, citrus, ripe orange and apricot jam notes typical of Viognier, which makes up the majority of the blend.

A wine bursting with freshness, ending with a lovely, delicately perfumed finish.

Grape varieties

55% Viognier, 25% Marsanne, 20% Roussanne

Palmarès

Coup de Coeur - Le Chai Port Minervois 2019

14,5 pts ★ - Guide Bettane + Desseauve 2020



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

