



DOMAINE DE L'OSTAL

DOMAINE DE L'OSTAL - GRAND VIN

AOC MINERVOIS LA LIVINIÈRE 2018

15%



In the heart of the village of La Livinière, at the foot of the «Montagne Noire», Jean-Michel Cazes discovered an exceptional terroir and created Domaine de L'Ostal estate. In a protected environment, among green oaks and cypress trees, the property of 150 ha of which 60 ha are planted with vines and 25 ha with olive trees, has everything it takes to make a great wine of Languedoc.

Careful selection allows a retention of only 30% of the production of the estate to develop the Grand Vin du Domaine de L'Ostal, the potential coming close to 50%.

In the ancient Oc language, «ostal» denotes both the family group and the house where they live.

The terroir

Vineyard planted on the hillside on a homogeneous plot thanks to its southfacing exposure. Soil made up of a mosaic of shallow marly surfaces over chalky sandstone.

Vintage conditions

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 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.

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

Tasting notes

With an intense dark color, the Grand Vin 2018 reveals a bouquet of candied black fruits (bigarreau cherry / black cherry and blackcurrant) enhanced with a touch of black pepper and roasted notes (coffee, caramel, dark chocolate). On the palate, the wine is silky, full-bodied and combines seductive notes of ripe red fruits with the characteristic essences of the terroir (garrigue, lavender, thyme, sandalwood). A beautiful marriage between intensity, freshness and smoothness!

Vinification and Ageing

One week's fermentation and 20-23 days' maceration. Regular remontage and extraction appropriate to the potential of each vat. 12 months in French oak wine barrel.

Grape varieties

70% Syrah, 15% Carignan, 10% Grenache, 5% Mourvèdre



Duck breast with spices,
Tagine / Couscous,
Sheep Cheeses,
Chocolate (and Espelette pepper) cake



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

