



DOMAINE DE L'OSTAL

LA LIVINIÈRE



## DOMAINE DE L'OSTAL - ALBE

PAYS D'OC - IGP - WHITE 2020

14%



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 (Roussanne, Marsanne, Viognier).

### 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 winter was mild with temperatures (2 to 4°C) above the seasonal average between December and March and a significant amount of rainfall, replenishing the soils' water reserves well after the 2019 harvests were completed.

The vines emerged from their slumber earlier than expected and their growth cycle began around ten days early.

The spring was temperate with regular heavy rainfall. The month of June was rather cool and dry, followed by warmer and dryer weather in July and August, but with no heatwaves – good conditions for even grape ripening.

Hot days alternating with cool nights created perfect conditions for ensuring perfect balance between sweetness and acidity, which meant great aromatic potential for the 2020 vintage! The grapes were harvested in an excellent state of health over a very short period in the beginning of 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 notes

Fruit of the subtle association between Roussanne, Marsanne and Viognier, Domaine de L'Ostal Albe 2020 presents a beautiful pale and brilliant golden color.

The bouquet, first delicate and discreet, then reveals an aromatic palette full of character: fruity notes are generous and rich (ripe apricot, fresh vine peach) enhanced by soft and sweet spices (vanilla, cinnamon, cardamom and a hint of bitter almond).

On the palate, the liveliness surprises as much as it seduces, before evolving to pastry and creamy aromas with notes of orange blossom and vanilla.

Albe 2020 is a wine that reflects its Mediterranean terroir and its origins in Minervois lands.

### Grape varieties

50% Roussanne, 40% Marsanne, 10% Viognier



Potato, herring & chive salad,  
Gravlax salmon,  
Veal blanquette,  
Mushroom risotto,  
A Vacherin Mont D'Or



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

