



DOMAINE DE L'OSTAL

LA LIVINIÈRE



DOMAINE DE L'OSTAL - ESTIBALS

AOC MINERVOIS 2020

15%

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

Since 2002, Domaine de L'Ostal is the property of the Cazes family. It is located in La Livinière, a village at the foot of the Montagne Noire.

In a protected environment, among green oaks and cypress trees, this estate of 150 ha (of which 60 ha are planted with vines and 25 ha with olive trees) has everything it takes to make great wines.

Domaine de L'Ostal - Estibals is the fruit of the collective parcels of the property in the Minervois appellation. It derives its name from a beautiful parcel in the estate: "Les Estibals".

The terroir

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

Weather conditions for 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, resulting in the development of downy mildew in the region, although this was contained perfectly on our vines thanks to the hard work of our teams.

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 building up tannins and anthocyanins and 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, allowing longer and more precise work in the vats.

Tasting notes

Estibals 2020 has a beautiful and brilliant deep red (dark cherry) color. Each grape variety participate to the Mediterranean character of the bouquet: fruity aromas (blackcurrant, fresh fig, candied cherry) perfectly match with spicy notes (pepper, liquorice) and a touch of garrigue (thyme, rosemary, hint of lavender).

On the palate, the tannins are very supple and silky, the oak is well melted and brings a touch of sweet spices (vanilla, caramel) which respects the aromatic expression of the wine. The tasting ends with an impression of freshness thanks to a good acid balance. A complex and elegant vintage that has a lot of charm.

Grape varieties

60% syrah, 20% grenache, 20% carignan

Vinification

One week's fermentation and 20-23 days' maceration. Regular remontage and extraction appropriate to the potential of each vat.

Ageing

30% of the syrah are aging 12 months in French oak barrels.



Gazpacho, Italian charcuterie (Coppa)
Pork marinated with olives and candied lemon
Cheese platter (goat, sheep, cow...)
Black Forest Cake



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

