



DOMAINE DE L'OSTAL

LA LIVINIÈRE



DOMAINE DE L'OSTAL - ESTIBALS

AOC MINERVOIS 2021

13,5%



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 year 2021, in the South of France, is characterized by a very good sunshine. After a mild winter, the beginning of spring is marked by strong episodes of frost which, fortunately, spares the area of La Livinière and does not damage our vines. The dry and sunny summer allows the vines to be in good health (no disease pressure, except for a very slight surge of oidium at the end of the season).

The rains and the freshness of September come to punctuate the choice of harvests, which take place at perfect maturity.

2021 is an excellent year for the estate, especially, for the whites and the rosés and gives very aromatic and balanced wines.

Tasting notes

Estibals 2021 exudes dazzling freshness, revealing a vibrant red with violet hues. The wine stands out with intense aromas combining fresh fruits (redcurrant, blackcurrant, wild strawberry) and Mediterranean hints of thyme and rosemary, almost minty. On the palate, freshness prevails. This cuvée presents a dense structure and silky tannins that bring balance and harmony.

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.



Chicken tajine,
Sweet and sour salmon,
Réunion-style fish curry



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

