



DOMAINE DE L'OSTAL

DOMAINE DE L'OSTAL - GRAND VIN

AOC MINERVOIS LA LIVINIÈRE 2021
14%



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 potentiel 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 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

With a beautiful carmine-purple hue and hints of violet reflections, the 2021 vintage is characterized by candied cherry aromas and notes of spices. The oaky notes are well integrated, bringing complexity and depth to the whole.

On the palate, it's the softness and roundness of the tannins that impress. This Grand Vin 2021 offers notes of red fruits, with an elegant structure, leaving the palate fresh and tasty.

Vinification and Ageing

12 months in French oak barrels used for two previous vintages.

Grape varieties

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



Porcini ravioli with foie gras,
Roasted rack of lamb,
Assortment of cheeses



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

