



DOMAINE DE L'OSTAL

LA LIVINIÈRE



DOMAINE DE L'OSTAL - ALBE

AOC MINERVOIS - WHITE 2022
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 and 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. Beautiful woods surrounding the plot protect it from strong winds.

The vintage

After a mild and rainy end to 2021, which replenished the soils with water, the first quarter of 2022 was a little drier, with temperatures within seasonal norms. This mild spell continued throughout the spring, with the exception of 23 April, when a hail storm had a slight impact on the westernmost part of our vineyards. The steady accumulation of rainfall up until June ensured that the vines got off to a good start and had sufficient water reserves for the summer. The summer of 2022 was remarkably hot, with five months above average temperatures (2 to 3°C warmer), but the vines were resilient. Harvesting began in excellent conditions at the end of August.

Vinification

The harvest took place 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 matured in barrels which had only been used for one previous vintage. The Marsanne and Roussanne also matured in barrels.

Tasting notes

With beautiful golden hues, Domaine de L'Ostal Albe 2022 reveals an intense nose combining exotic fruits (mango, passion fruit) and subtle floral notes of acacia. On the palate, the wine offers a generous bouquet of fragrant white fruits aromas (apricot, vine peach) and a lingering fresh finish!

Grape varieties

50% Roussanne, 40% Marsanne, 10% Viognier



Eggplant caviar,
Tagliatelle à la Vongole,
Mushroom risotto,
Saint-Félicien cheese



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

