



DOMAINE DE L'OSTAL

DOMAINE DE L'OSTAL - GRAND VIN

AOC MINERVOIS LA LIVINIÈRE 2015

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 south-facing exposure. Soil made up of a mosaic of shallow marly surfaces over chalky sandstone.

Vintage conditions

The 2015 vintage saw excellent weather conditions. Spring set in early, enabling the growing cycle to get off to a quick start. Temperatures rose but were regulated by a series of occasional rain showers which prevented the vines from becoming overheated. In early summer, warm sunshine began to appear and temperatures were higher than usual for the season. The plants enjoyed significant growth, with water stress being prevented by the arrival of sea currents from mid-August, bringing with them rain and cooler temperatures.

The harvest at La Livinière took place late in the season, ensuring optimum ripeness, with concentrated aromas and high-quality tannins.

Harvesting began with the Syrah on 22 September, followed by Grenache, starting on 26 September, Carignan from 28 September, and Mourvèdre from 29 September.

Tasting note

Domaine de L'Ostal Grand Vin has a deep red appearance, with hints of deep purple. The bouquet opens with aromas of jammy fruit, blackcurrant and blackberry, mixed with soft spice and liquorice notes. The oak is very delicate and blends in well. The attack is strong and generous. This wine has the perfect structure, between fruitiness and acidity, with a lovely freshness. The finish is rich and smooth, polishing off this well-balanced vintage.

Vinification

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

Grape varieties

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

Ageing

12 months in French oak wine barrel.

Analysis

Alcohol: 14,5% vol.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION