



DOMAINE DE L'OSTAL

LA LIVINIÈRE

DOMAINE DE L'OSTAL GRAND VIN BLANC 2023 AOC MINERVOIS

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. Set in unspoilt countryside, between holm oaks and cypresses, the 150-hectare estate (including 60 hectares of vines and 25 hectares of olive groves) possesses all the necessary attributes for the creation of a great Languedoc wine. In 2007, a 2.5-hectare plot was selected to plant the white grape varieties of the Northern Rhone valley (Roussanne, Marsanne and Viognier).



The terroir

Vineyard planted on a south-east facing hillside with a reasonable altitude of 150 metres. Deep, cool soil made up of marl and clay, bordered at depth by limestone sandstone. The surrounding woods protect the plot from strong winds.

The vintage

2023 was a very sunny year, with little rainfall. The hot, dry and windy summer enabled the grapes to reach perfect ripeness in excellent sanitary conditions. The harvest took place in excellent circumstances at the end of August and in the first half of September.

The white grapes were picked at night to retain maximum freshness and preserve their aromatic potential. The berries were small, with a high concentration of aromas, which enabled a good balance between freshness and richness.

Vinification

Once the harvest is complete, the grapes are pressed in their entire bunches, allowing them to be processed gently.

Tasting notes

With its brilliant golden yellow colour, the Grand Vin Blanc 2023 reveals a dense nose with notes of quince, candied citrus fruit and a hint of oak and brioche. The palate is smooth and fragrant, with a perfect balance between freshness and opulence.

This wine has good ageing potential and will evolve towards notes of honey and dried fruit.

Blend

40% Roussanne, 40% Marsanne, 10% Viognier, 10% Muscat

Alcohol by volume



13.5%

Ageing

7 months in two-year-old barrels

Food pairings

Grilled lobster with truffle sauce
Pike quenelle, Nantua sauce
Saint Nectaire cheese

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VEGAN