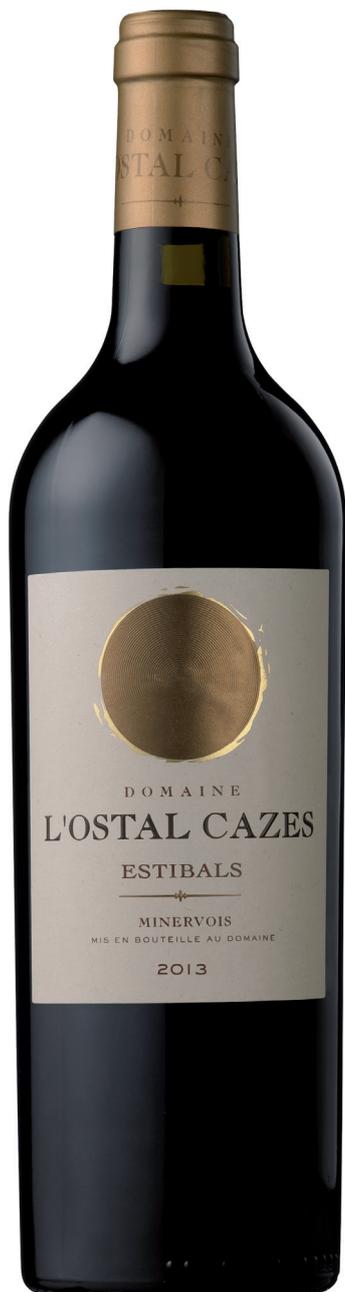


DOMAINE
L'OSTAL CAZES

LA LIVINIÈRE

DOMAINE L'OSTAL CAZES - ESTIBALS

AOC MINERVOIS 2013



In a protected environment, among green oaks and cypress trees, the region has everything it takes to make great wines. In 2002, Jean-Michel Cazes created an estate of 150 ha of which 60 ha are planted with vines and 25 ha with olive trees, on the slopes of the «Petit Causse».

The estate then underwent complete restructuring: massive grubbing up, drainage works and replanting the varieties according to the potential and type of terroir in each parcel.

In the ancient language of Oc, «ostal» denotes both the family group and the house where they live. L'Ostal Cazes-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».

Also included in its composition are the most flexible and the youngest vines not included in the selection of the grand vin.

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.

The vintage

A cold wet spring prompted a late budburst. Following a rainy June, which disrupted the flowering, the hot months of July and August enabled us to make up for some of the time lost in the spring. The absence of wind and water stress was conducive to a slow and even berry ripening and enabled the freshness and aromatic finesse to be preserved.

The technical team had to deal with changeable weather in September but ended up harvesting grapes that were healthy and of great quality. Harvesting began with the Syrah on 26 September and ended on 16 October.

Tasting note

An intense, deep garnet colour. The wine's very expressive nose reveals aromas of black fruits, strawberry and blackcurrant. Agitating brings out delicate aromas of violet, rounding off the great complexity of this bouquet.

On the palate, the attack is fresh and unctuous. It reveals well-balanced and silky tannins. The fresh finish perfects the structure of this wine.

Vinification

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

Grape varieties

60% syrah, 20% carignan, 20% grenache

Aging

12 months in French oak barrels.

Analysis

Alcohol: 14% vol.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION