



DOMAINE
L'OSTAL CAZES

LA LIVINIÈRE

DOMAINE L'OSTAL CAZES - GRAND VIN AOC MINERVOIS - LA LIVINIÈRE 2011



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 L'Ostal Cazes 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.

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. Careful selection allows a retention of only 30% of the production of the estate to develop the Grand Vin de L'Ostal Cazes. The production aim is to eventually reserve at least 50% of production.

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

2011 remained a particularly favourable year from the point of view of rainfall, giving rise to a healthy and abundant harvest. Winter and spring having seen above-average rainfall, the vine's vegetative cycle was able to get under way without any undue water stress. During the summer, spells of sunshine and wind immediately followed the rain, contributing greatly towards maintaining the good initial sanitary state. Grand Vin harvesting period began on the 9th of September for the youngest vines and finish with the Carignan the 4th of October.

Tasting note

This wine presents a complex first nose with hints of woodiness and menthol. Swirling the wine releases intense aromas of cherry jam and honeysuckle to round off the breadth of the bouquet. On the palate, the generous, full-bodied attack reveals a solid structure with perfectly ripe tannins. The combination of lovely acidity and outstanding smoothness completes the balance of this wine, which is crowned with a finish on toasty aromas.

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

Aging

15 months in French oak wine barrel.

Analysis

Alcohol: 14,5% vol.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION