



Domaine de L'Ostal - Grand vin AOC Minervois La Livinière 2018

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 the Domaine de L'Ostal.

In the middle of unspoiled nature, between holm oaks and cypresses, the 150 ha property (including 60 ha of vines and 25 ha of olive trees) has all the assets necessary for the creation of a great Languedoc wine. A rigorous selection allows us to retain only 30% of the estate's production to produce the Grand Vin du Domaine de L'Ostal, with the potential ultimately being close to 50%. In the ancient language of Oc, "the ostal" designates both the family group and the house which shelters it.

Tasting Notes

With an intense dark color, the Grand Vin opens with a bouquet of candied black fruits (bigarreau cherry / black cherry and blackcurrant) enhanced with a touch of black pepper and roasted notes (coffee, caramel, dark chocolate) .

On the palate, the wine is silky, ample and combines seductive notes of ripe red fruits with characteristic essences of the terroir (garrigue, lavender, thyme, sandalwood). A beautiful marriage between intensity and softness!

Dishes

Duck breast with spices, Tagine / Couscous, Sheep cheese, Chocolate cakes and Espelette pepper

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.