

LA LIVINIERE
LA PLANETTE

Intensely purple in colour, with an opulent, but perfectly balanced nose of summer fruit such as strawberry and blackcurrant but also plum, finishing on softly spicy notes and the fragrance of truffle and mocha. The first palate is particularly harmonious with silky tannins. Lovely notes of truffle, black olive tapenade, boxwood and black fruit create a pleasing aromatic intensity underlined by a magnificently fresh peppermint finish. With its polish and elegance, this wine perfectly expresses the atypical terroir of the vineyards at altitude of La Livinière

FICHE TECHNIQUE

Appellation
AOP La Livinière

Millésime
2018

Cépages
60 % Syrah, 20 % Grenache, 20 % Mourvèdre

Production
20 HL / Ha

Degré
15 % alc./vol

Terroir
High limestone clay plateau

Vinification
Hand-picked and meticulously sorted. Traditional vinification with some pumping over. Light cap punching at the beginning of fermentation followed by a month in vat. Controlled fermentation at around 26°C.

Élevage
Aged for one year in barrels that had previously contained white wine for six months.

PALMARÈS

Bettane + Desseauve 2024
91/100

James Suckling 2023
91/100

Sélections Mondiales des Vins Canada 2022

www.calmel-joseph.com

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Gold Medal

Jancis Robinson Oct 2022
15/20

Decanter 2022
Silver Medal

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