

LA LIVINIERE
LA PLANETTE

Very dark, deep red in colour. A superb nose of crushed raspberry, blackcurrant, and prune that after swirling reveals finely spicy notes followed by truffle, mocha, and black olive tapenade. The tannins are powerful, smooth, and elegant. Well balanced in the mouth with blackberry, preserved cherry, black fig, and boxwood and a nicely taut finish of eucalyptus, coconut, and the freshness of peppermint. This sumptuous wine, in all its elegance, is the perfect expression of this atypical terroir of the altitude vines of La Livinière.

FICHE TECHNIQUE

Appellation
AOp La Livinière

Millésime
2019

Cépages
Syrah 60 %; Grenache 20 %; Mourvèdre 20 %

Degré
15 % alc./vol

Terroir
High limestone clay plateau

Vinification
Traditional vinification with total destemming and no crushing. Once alcoholic fermentation has begun after yeast seeding, light daily pumping over (20 minutes) is carried out until density reaches 1020. Then the cap is moistened for 2 minutes a day until devatting. Malolactic fermentation takes place under the cap.

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

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