



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MINERVOIS LA LIVINIÈRE 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.

TECHNICAL SHEET

Appellation

AOP Minervoise la Livinière

Vintage

2019

Varieties

Syrah 60 %; Grenache 20 %; Mourvèdre 20 %

Alcohol

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.

Ageing

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