



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA LIVINIÈRE LA PLANETTE

Deep red, almost black in colour. The nose opens with intense aromas of strawberry, blackcurrant, and prune that after swirling evolve to notes of truffle, and mocha, adding to the complexity. The tannins are powerful, smooth, stretching out to the long finish. The palate reveals an aromatic complexity of blackberry, preserved cherry, and black fig, before evolving to softer notes of vanilla, coconut and a finish of eucalyptus. A structured, expressive wine, that is the perfect incarnation of this altitude terroir.

TECHNICAL SHEET



Appellation

AOP La Livinière

Vintage

2023

Varieties

Syrah 60 %; Grenache 20 %; Mourvèdre 20 %

Alcohol

14.5 % alc./vol

Terroir

Clay-limestone limestone plateau

Vinification

Vinification is traditional, with total destemming and no crushing. Once the alcoholic fermentation has started after yeasting, light daily pump-overs of 20 minutes are carried out. This is followed by daily 2 minute wetting until the day of devatting. Malolactic fermentation took place under marc.

Ageing

100 % barrel aged for 6 months