



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MINERVOIS LA LIVINIÈRE LA PLANETTE

Deep purple red, with opulent black fruit on the nose and finely spicy notes that evolve to lovely aromas of truffle and black olive tapenade. Smooth, well balanced first palate with notes of boxwood and black fruit leading to the exceptional freshness of peppermint and superb tension on the finish. With its polish and elegance, this wine perfectly expresses the atypical terroir of the vineyards at altitude of La Livinière.

TECHNICAL SHEET

Appellation

Minervoise La Livinière

Vintage

2016

Varieties

40 % Syrah, 40 % Grenache Noir, 20 % Mourvèdre

Production

20 HL / Ha

Alcohol

14.5 % alc./vol

Terroir

High limestone clay plateau

Vinification

Hand-picked and sorted. Traditional winemaking with gentle pumping over at the beginning of alcoholic fermentation at controlled temperatures of around 26°C, followed by one month in vat.

Ageing

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

RECOGNITION AND AWARDS

bettane+desseauve 2020

15/20

Sam Kim 2019

94/100

Bettane & Dessauve 2019 - page 602

14.5/20

Andreas Larsson - Blind tasting

90/100



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Jancis Robinson 08/03/2018
16.5 / 20 Really intense! ...

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