

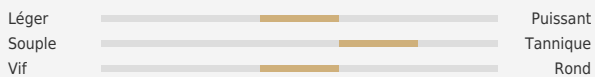


DOMAINE DE L'OSTAL GRAND VIN

PRODUIT

The Grand Vin du Domaine de L'Ostal expresses the best of the estate. Its Minervois La Livinière appellation is one of the most demanding in Languedoc: this AOC is produced by only around thirty winemakers who impose draconian quality rules on themselves. First, the grapes are subject to a rigorous selection that retains less than a third of the terroir's production. Aging lasts 15 months in French oak barrels. Syrah, Carrignan, Grenache and Mourvedre make up this magnificent cuvée. Powerful and fleshy, the wines of L'Ostal Cazes reflect the exceptional terroir of their appellation. They have a deep color, a silky texture and a spicy and explosive nose, with scents of garrigue, ripe black fruits and morello cherry. On the palate, there is plenty of fullness, fat, ripe fruit and a smoothness that envelops elegant and racy tannins. L'Ostal Cazes can be enjoyed young thanks to the generosity of its fruit, but the richness and elegance of its tannins will allow it to age happily.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Languedoc / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	14,0%
Potentiel de garde	10 ans
Cépages	Carignan, Grenache Noir, Syrah