



## AOP MINERVOIS RED LIVIA 2019

3<sup>rd</sup> organic harvest

### TECHNICAL SHEET

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#### GRAPE VARIETIES

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90% Syrah  
10% 100 years old Carignan  
Degree : 14,5°

#### WINEMAKING

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This blend comes from a meticulous selection of our oldest grapes of Syrah, handpicked in small cases. It is matured at regulated temperature and after a maceration of 20 days with regular punching down of the "grape marc" cap (pigeage). It is then aged in new french oak barrels during 14 months.

The wine is bottled after a refining in a vat to harmonize the barrels potential.

#### WINE TASTING

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A decadent nose of baked figs, chocolate ganache, Tawny Port, and brown spices rises from the glass. Full-bodied ripe fruit and blackcurrants follow through on the palate, where earthy and tobacco notes join the robust flavors before dusty tannins develop on the finish.

#### FOOD & WINE MATCHES

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Deer steak with "Grand Veneur" sauce.  
Tournedos Rossini and its season vegetables.

Cheesemaker Xavier recommends a « Cantal » half dry cow cheese

Drink ideally at 16°/17°C.  
Decant 1 hour before for the best tasting experience.

