



Selected by



CHÂTEAU CESSERAS — MINERVOIS LA LIVINIÈRE 2016

The Minervois-La Livinière is the flagship appellation of Languedoc-Roussillon and in 1999 it was the very first "cru" of the region. It is a signature wine that has made Domaine Coudoulet known to the finest connoisseurs. It was awarded numerous awards, including the Decanter World Wine Awards International Trophy in 2014.

Made from a blend of local grape varieties from Domaine Coudoulet's best plots of land, this wine of great finesse and complexity will take you on a journey to the heart of the garrigues, on its native land.



TASTING NOTES

COLOUR: Beautiful deep garnet colour with hints of ruby.

NOSE: Rich and expressive, with notes of black olives and red fruits, raspberry and violet enhanced with spicy and praline characters.

PALATE: The mouthfeel reveals a beautiful substance with a fine and subtle balance supported by notes of well-melted wood. Concentration is at the heart of this vintage wine with a rich, expressive and long finish and an exquisite freshness.

FOOD PAIRING: Leg of lamb with rosemary, venison fillet, pigeon with spices, cheese, rib of beef, etc.

PRODUCT DESCRIPTION

Type of wine: Red

ABV: 14,5%

Purchase option: Private importation

Producer: Domaine Coudoulet

Variety: Blend of 70% Syrah and 30% Carignan, Grenache Noir and Mourvedre, vinified in carbon dioxide maceration.

Terroir: Hills made of sandstone marl and sandstone, Tertiary era, Eocene period.

Vineyard age: 27 years

Format: 750 ml

Type of cap: Cork

Type container: Oak-coloured glass

Awards:

