



NICOLAS & MIREN DE LORGERIL

DOMAINE DE LA BORIE BLANCHE

AOP MINERVOIS - AOP MINERVOIS LA LIVINIÈRE



AN EXCEPTIONAL TERROIR

In 1999 Nicolas et Miren de Lorgeril took the opportunity to acquire the domaines Borie Blanche and Vallière, and have added to this holding by planting new vineyards high up in the cause, in the heart of the garrigue.

The Minervois forms a vast, southfacing amphitheatre with the Montagne Noire at its back, twenty miles from the Mediterranean. The hot, sunny summers and temperate winters are ideally suited to the cultivation of the vine. The appellation **Minervois La Livinière**, an outcrop of schist covering 2,600 hectares of steep hillside slopes, is widely held to be the outstanding vineyard, the 'premier cru' of the region.

A RARE HISTORY



The Languedoc was the first roman colony outside Italy, and it was the Romans who first planted vines in La Livinière, where the remains of several roman villas have been found, one of them bearing the name Cella Vinaria, hence La Livinière.

Nicolas and Miren de Lorgeril, pioneering vigneron in the appellation Cabardès, long dreamed of owning vineyards in this 'premier cru' of the Languedoc, where the coolness of the 'cause' limestone plateau tempers the Mediterranean sunshine.

FEW FIGURES

- 29 hectares of surface of which 15 ha are vineyards.
- 20 km north-west of Carcassonne
- Altitude: 210 to 350 metres

GRAPE VARIETIES*

- grenache
- syrah
- carignan



LE GRAND VIN

AOP MINERVOIS LA LIVINIÈRE, ROUGE

Grape varieties*: syrah 80%, grenache 20%.

Vinification: grapes are selected and harvested manually. Gentle vinification to preserve the fruitness and the natural complexity of the grapes. Grape stomping, vatting from 35 to 40 days in wooden vats.

Packaging: Burgundy shape bottle «Domaine», cases of six, available in magnum.

Description: intense garnet colour. Powerful aromas of warm spices (cinnamon, badiane), notes of tobacco, mocha, slightly mineral. The mouth is ample and creamy, refined tannins, good balance of oak, very elegant. Notes of scrubland (rosemary, cist), white pepper, truffle. The wine is fresh and elegant, we recommend to decanter the wine before serving.

Ageing: partial in barrels, 50% in new oaks.

Ageing potential: can be cellared for 3 to 7 years.

Serve with: game, red meat, strong cheeses.



LES TERROIRS D'ALTITUDE

AOP MINERVOIS LA LIVINIÈRE, ROUGE AOP LANGUEDOC, ROSÉ

Grape varieties*: syrah grown on schist 70%, grenache 20%, carignan 10%.

Vinification: long vinification (20-35 days) in French oak vats (50 hectolitres), pumped over regularly. Malolactic fermentation.

Packaging: heavy Bordeaux shape bottle "Elegance", cases of six packed horizontally.

Description: deep garnet-red, powerful and complex nose with scents of dried fruit, ripe cherries, and notes of truffle, chocolate, white pepper and cloves. Generous and full-bodied in the mouth, with refined, deep tannins and well-balanced oaky notes. A powerful but elegant wine. Long finish, recalling the spices found in the nose.

Ageing: 40% in French oak barrels, 60% in vats

Ageing potential: can be cellared for 5 to 7 years.

Serve with: roast duck, venison and other game, cheese.

Grape varieties*: grenache 60%, syrah 20%, cinsault 15%, mourvèdre 5%.

Vinification: « Rosé de Saignée » and Fermentation at 17°C followed by batonnage on fine lees.

Packaging: bottle «Estela», cases of 6. Available in magnum, cases of 3.

Description: Light leetchy color, aromas of vine peach,

citrus and raspberry. The mouth is elegant & complex, with a beautiful richness and freshness of citrus. The Final is long.

Ageing: in vats

Ageing potential: drink within 2 years.

Serve with: Aperitifs, Mediterranean food, "plancha".



LE CLASSIQUE

AOP MINERVOIS, ROUGE

Grape varieties*: syrah 70%, grenache 30%.

Vinification: traditional, destemed, preserving fruit and spices. Vatting from 15 to 20 days, 24°.

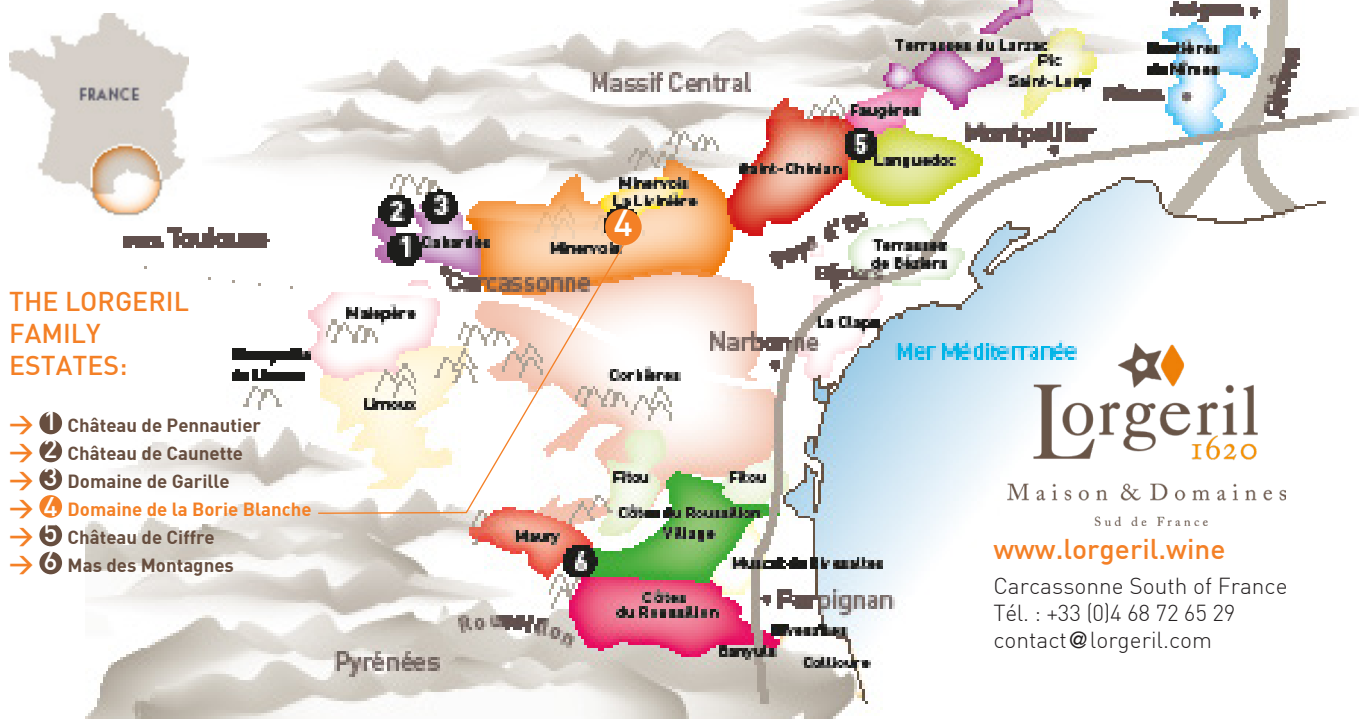
Packaging: traditional burgundy bottle, cases of 6 vertical bottles.

Description: deep garnet red, powerful and complex nose with scents of dried fruit and very ripe cherries, followed by more complex and slightly mineral/spicy notes (cloves, star anis). Generous and smooth in the mouth, very refined tannins, wonderfully spicy finish.

Ageing: in vats.

Ageing potential: can be cellared for 3 to 5 years.

Serve with: duck, game, and red meats..



THE LORGERIL FAMILY ESTATES:

- ① Château de Pennautier
- ② Château de Caunette
- ③ Domaine de Garille
- ④ Domaine de la Borie Blanche
- ⑤ Château de Ciffre
- ⑥ Mas des Montagnes

Lorgieril
1620

Maison & Domaines
Sud de France

www.lorgieril.wine

Carcassonne South of France
Tél. : +33 (0)4 68 72 65 29
contact@lorgieril.com