

# DOMAINE DE LA BORIE BLANCHE

- Grand Vin -  
**AOP LA LIVINIÈRE**



## ENVIRONMENTAL CONDUCT

**Certified Organic Agriculture** in 2023.  
**High Environmental Value (HVE)** certification.  
**Regenerative agriculture** practices aimed at stimulating soil microbial life.



## GRAPE VARIETY

45% Syrah, 40% Grenache, 10% Mourvèdre, 5% Carignan



## TERROIR

**Rare and complex high-altitude plots: brown and black schists** (for 2/3 of the Grenache) and clay-limestone soils (for 2/3 of the Syrah). Three parcels of old vines are among **the highest in the appellation (350 m)**.  
Mediterranean climate **tempered by the coolness of the steep slopes** surrounding the Causse and Serre d'Oupia.



## VINIFICATION

**Hand-harvested** and vinified by grape variety in 50 hl vats. Maceration lasts from 21 to 26 days with whole clusters and sorted grapes, using gentle extraction techniques.  
**Partial aging** for 10 months in French oak demi-muids.



## TASTING

Intense ruby color.  
Nose **of warm spices, hints of rose and violet**.  
Rich and velvety palate. Fine tannins, well-integrated oak, very elegant wine with **notes of scrubland** (rosemary, rockrose), white pepper, and truffle.



## PAIRING

Roast lamb with rosemary



## SERVICE TEMPERATURE

18°C



DOMAINE FAMILIAL



Millésime 2021



Millésime 2021



Millésime 2021



Millésime 2021



Millésime 2020

