

DOMAINE DE LA BORIE BLANCHE

- TERROIR D'ALTITUDE -

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

55% **Grenache**, 45% **Syrah**



TERROIR

High-altitude plots: brown schist and clay-limestone soils.

Mediterranean climate **tempered by the coolness of the steep slopes** surrounding the Causse and Serre d'Oupia.



VINIFICATION

Whole cluster harvest and vinification by grape variety.

Maceration lasts 21 to 23 days with gentle extraction.

Partial aging for 10 months in French oak demi-muids.



TASTING

Deep garnet robe.

Spicy and mentholated nose. Aromas of **fresh black fruits** (blackberry, plum).

Powerful palate. Depth, substance, and volume.

A finish with **notes of prunes and cocoa.**



PAIRING

Roast lamb with rosemary



SERVICE TEMPERATURE

18°C



DOMAINE FAMILIAL

