

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



From 2023



DOMAINE FAMILIAL

