Aubert & Mathieu

Milo, Minervois la Livinière 2021



 SIZE
 75cl

 VINTAGE
 2021

 ABV
 14%

GRAPE VARIETIES Syrah (70%), Carignan

(10%), Grenache (10%),

Mourvèdre (10%)

CLOSURE Diam

SKU CODE K1666121

EXPRESSION Red, Richly Textured and

Full-Bodied

COUNTRY France

REGION Languedoc-Roussillon

ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Diam
PH 3.79

TOTAL ACIDITY 3.4g/I Tartaric

RESIDUAL SUGAR Og/I

SKU K1666121









RED STILL WINE

FRANCE

LANGUEDOC-ROUSSILLON

SUITABLE FOR VEGANS

TASTING NOTE

Big, structure and flavour. Aniseed, inky deep fruit and menthol, gunflint. Fragrant lavender and high notes of spice and florals soar above the savoury density. Very much Minervois Rated 90/100 decanter & 16,5/20 by Jancis Robinson

VITICULTURE

Altitude's vineyard of clay and limestone is used to produce grapes for this characterful wine. The vineyard is currently converting to Organic cerification.

VINIFICATION

After the grapes are received at the winery total de-stemming takes place followed by a maceration of 18 days. Slow vinification of 4 weeks. After this 50% of wine is aged for 12 months in 3rd and 4th use barrels.

FOOD MATCHING

Pair with a Juicy Burger or Truffled Gorgonzola

