

Aubert & Mathieu

Milo, Minervois la Livinière 2021



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 certification.

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

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/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	K1666121