



AOC Minervois La Livinière

SENTIER DES BERGERS 2024

RED
75CL

Privilège
PARTNER



GRAPE VARIETIES : SYRAH, GRENACHE, MOURVEDRE
SOIL : LIMESTONE, ROLLED PEBBLES
YIELD : 30-40 HL/HECTARE
ALCOHOL CONTENT : 14,5%
WINEMAKING : TRADITIONAL WINEMAKING WITH
LOAD SHEDDING. LONG VATTING (3-4 WEEKS)

Very beautiful dark color with black reflections. Nose of macerated black fruits with notes of Burlat cherry pit and sweet spices with a hint of mocha. Full, generous, and rich palate with very good balance on fairly intense fruit aromas and notes of mocha, chocolate, and cloves. Very beautiful intense finish on freshness, complexity, macerated fruits with very nice persistence.

Medals:

Pending the results of competitions, guides and ratings from national and international trade magazines.



WINEMAKER OF THE YEAR 2015

BEST SOMMELIER OF THE WORLD

