



Les Anciens



Les Anciens comes from our oldest (90 years), goblet-trained Carignan vines. The vineyard sites for this wine are formed on clay, limestone and sandstone, in appellation **CRU LA LIVINIÈRE**.

Carignan and Grenache - 14 % vol. alcohol

WINE CRITICS :

91 Pts. Wine Advocate

"A mix of Carignan and Grenache, the 2014 Minervois la Liviniere les Anciens is zippy, fresh, complex"



93 Pts. Les Anciens 2013, Wine Advocate, Jeb Dunnuck, May 2015

90 Pts. Les Anciens 2012, Wine Advocate, "The tannin ropes through the wine like gristle in a steak, the wine chewy without being heavy. For Carignan, it's almost elegant."

NOSE :

Aromas of black currants, assorted herbs and sweet tobacco, earth, and toasted spices.

TASTING NOTES :

« Les Anciens is medium-bodied, fresh and lively. With the acid profile of Carignan, it comes together nicely and should keep through 2022. »

WINEMAKING :

Fermented for 8 days in concrete and wood open fermenters at 23C and maceration post at 28C for 5 weeks.

Ageing :

Concrete tanks and egg shaped tanks.