

<http://www.domainepierrechauvin.fr/content/galleries/fiches-vins/gonordes-2011.pdf>

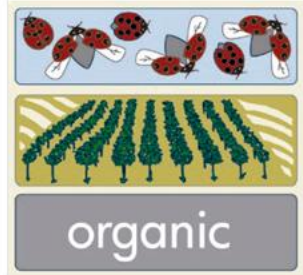


## L'OLIVIER DE LA REZE Minervois Rouge 2010



### the growers

L'Olivier de la Reze is a certified organic property (EcoCert) with 100 hectares under cultivation, 76% of which are in the AOC Minervois. The vineyards and winery have been in the Andrieu family for four generations and are now farmed and operated by the two brothers. It is because of the new generation's passion for organic viticulture that the estate went 100% organic.



### their land

France | Languedoc | Minervois

The Minervois wine region is one of the largest of the Languedoc Roussillon, with close to 15,000 ha of vineyards, 5,000 ha of which are dedicated to the production of AOC (appellation controlled) wines. The Minervois is presented like a vast amphitheatre situated at the foot of the Montagne Noire (Black Mountain). Vineyards altitudes vary from 50 meters at the banks of the Canal du Midi up to 500 meters on the first foothills of the mountain. Because of the proximity to the Mediterranean Sea, the climate often changes from one extreme to the another. These strong climatic variations, along with a diversity of soils, make up the characteristics of the different landscapes throughout the Minervois.

### the wine

60% Syrah, 40% Mourvedre

Certified organic vines (35 years old) on argilo-calcaire soils. Vinification and élevage in cuve beton (concrete tanks).

### in the glass

Ruby red in color, the L'Olivier Rouge boasts a bowl-full-o-fun on the nose with fresh scents of strawberries, cassis, and a hint of eucalyptus (no doubt from those organic grapes). The palate shows off the old-vine character of great grapes fermented in concrete tanks (which fell out of favor for wood fermenters, only to now be back in fashion). The cool fermenting temperature has preserved the purity and precision of the wild red fruits while imparting no woody tastes in favor of fruit.



[www.valkyrieselections.com](http://www.valkyrieselections.com)

Safra 2013. Croque Monsieur. Almoço em 27/09/2014, TGV Paris/Bordeaux.