



Languedoc, Aubert & Mathieu, Milo, AOC Minervois-La Livinière, Rouge, 2019

AOC Minervois-La Livinière, Languedoc-Roussillon, France

Aubert & Mathieu are two friends: they met in high school, and then started to grow a vineyard together after they realize they share the same vision and ambition. Ecology is the main word in their vineyard: certified organic, carbon neutral, lightweight bottles produced in France, involved in the protection of the bees... They have very committed vision for their wines.

PRESENTATION

Milo is part the range "Terroir": these wines come from the best vineyards in the region and allow us to highlight the nuances and singularities of each appellation.

Working to a brief that aimed to bring together the traditional and the modern, these eye catching labels arouse curiosity whilst remaining firmly rooted in the Languedoc-Roussillon. The labels are based on a 19th-century regional painter who was a precursor of the Impressionist movement.

THE VINTAGE

25 HL/Ha yield

TERROIR

Clay, Limestone and chalky clay soil

WINEMAKING

Slow vinification of 4 weeks. 50% aged for 12 months in barrels.

VARIETALS

Syrah 70%, Grenache noir 10%, Mourvèdre 10%, Carignan 10%

14,5 % VOL.

TASTING

Wonderfully aromatic and rich, with a smoky Syrah plumminess, and a savoury chipotle style. Delicious conjunction of sweet oak and very ripe opulent fruit on the palate with supple tannins

bright acidity. The wine finishes with a swirl of dark cherries, tapenade, herbal spice, and gamey hints.

FOOD PAIRINGS

Juicy Burger, Truffled Gorgonzola

REVIEWS AND AWARDS



97/100







92/100 Andreas Larsson





2/2