



# 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





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