



'Villa Mon Rêve' est le nom de notre petite maison de vigne au fond de la Combe à La Livinière (Minervois). Les gens du village nous ont conté cette belle histoire: le premier propriétaire du vignoble fit bâtir cette maison afin d'offrir à son épouse, souffrante, un lieu de convalescence dans un écrin naturel. Le rêve devint réalité quand, à son plus grand plaisir, elle guérit. En témoignage, ils baptisèrent leur maison Villa Mon Rêve, un petit paradis où les rêves deviennent possibles. Cette histoire est aussi la nôtre car ce vignoble est idyllique et, après 10 ans d'apprentissage du terroir de La Livinière, une petite parcelle de Syrah nous a donné le vin dont nous avons rêvé. Quoi de plus naturel que de l'appeler Villa Mon Rêve...

The wine is named 'Villa Mon Rêve' after a little stone cottage situated on our vineyards in La Livinière. The story began many years ago when the previous owner built the cottage for his ailing wife so they could spend what they thought were their last years in this idyllic setting, surrounded by beautiful vineyards. A dream came true when his wife made a miraculous recovery and hence the cottage became 'Villa Mon Rêve' (the house of my dream). This incredible story behind the name also inspired the wine. Finally, after all these years we now believe we have selected an exceptional north facing Syrah that does justice to this uplifting story of Villa Mon Rêve.

Notes de dégustation / Tasting Notes

La robe pourpre, intense et profonde, conserve encore quelques reflets violine qui soulignent sa jeunesse. Le nez s'ouvre avec intensité sur la mûre, accompagnée de très légères nuances d'encens. À l'aération, le bouquet gagne en complexité avec des notes de tapenade d'olive noire et de poivre. Après quelques heures d'ouverture, le vin révèle une nouvelle facette, plus fraîche et épicée, mêlant orange sanguine et noix de muscade. L'attaque est souple et caressante avant de dévoiler un milieu de bouche plus racé. Les épices, le cacao et les fruits noirs intenses composent une matière profonde et généreuse. La finale, longue et enveloppante, prolonge avec élégance cette expression riche et complexe. Une Syrah qui gagne véritablement à s'ouvrir et dévoile, au fil de l'aération, toute sa profondeur aromatique.

The colour is a deep, intense purple, still retaining a few violet hues that highlight its youth. The nose opens with intense blackberry aromas, accompanied by very subtle hints of incense. As it breathes, the bouquet gains in complexity with notes of black olive tapenade and pepper. After a few hours in the glass, the wine reveals a new, fresher and spicier facet, blending blood orange and nutmeg. The attack is supple and caressing before giving way to a more distinguished mid-palate. Spices, cocoa and intense black fruits combine to create a deep and generous body. The long, enveloping finish elegantly prolongs this rich and complex expression. A Syrah that truly benefits from being allowed to open up and, as it breathes, reveals its full aromatic depth.



Vin Biologique certifié par FR-BIO 10 / Organic wine certified by FR-BIO 10

Commentaires / Comments

Millésime 2021 : 92+/100 Robert Parker (YC), May 1st "Evoking aromas of dark berries, pepper, baked plum and flowers, the 2021 Minervois La Livinière Villa Mon Rêve is a medium to full-bodied, juicy and layered wine that's charming and harmonious on the attack with good depth at the core, terrific freshness and a touch of youthfully grippy tannins on the finish. [...]"

Millésime 2021 : 94/100 James Suckling 24th June "A solid, dense and focused red with red berries, grilled meat, Mediterranean herbs and peppercorns. Medium- to full-bodied with fine, firm tannins. Such concentration and texture, yet it has brightness, too, with a fleshy fruit character at the center and a chewier profile to the peppery, vivid and long finish."

Millésime 2021 : 17.5/20 Jancis Robinson (TC) 28th June "Peppery and soaring. Chocolate and plums and strawberry-praline macaroons with an intense, mint-and-eucalyptus finish. Cherry-sherbet sweet acidity. So intense! Rippling with strength – not glossy, but the power is thoroughbred racehorse. Magnificent, is the word."

Millésime 2020 : 92/100 Robert Parker (YC) 12th October "(...) La Livinière Villa Mon Rêve possesses a fresh, elegantly spicy bouquet with aromas of cherry, pepper, violet, cacao powder and vibrant blueberry fruit, followed by a full-bodied, concentrated structure, fine-grained tannins and bright acids on the finish. (...)"

Millésime 2020 : 17.5/20 Jancis Robinson (TC) 6th September "(...) Black-fruited inkiness and spices that are dark but not-quite pepper. This tastes and feels more refined than in previous vintages. The tannins have more finesse, the ripeness and concentration is more restrained, the fruit is more refined. The tannins are, in fact, beautiful. Long, arcing through the fruit, with the texture of black marble, absorbing light and so polished and gleaming that they are almost mirror-like, yet somehow cool and still and powerful. (...)"

Appellation / Appellation AOP Minervois La Livinière

Cépage / Variety 80% Syrah, 20% Grenache

Millésime / Vintage 2022

Vignobles / Vineyard

Syrah : La Livinière & Minervois (Plateaux calcaire/Limestone plateaus)

Grenache : La Livinière (Plateaux calcaire/Limestone plateaus)

Procédé de Vinification / Vinification Process

Vendange manuelle à maturité optimale - Un tiers de grappe entières, deux tiers égrappées sans foulage - Fermentation naturelle - Légers remontages et pigeages pendant macération de 4 semaines.

Hand harvesting at optimum ripeness - One third of whole bunches, two thirds de-stemmed without crushing - Natural fermentation - Light pumpovers and punchdowns during 4 weeks maceration.

Elevage / Ageing

Dans un foudre en chêne de 2000 litres pendant 20 mois sans soutirage - Mise en bouteille sans collage ni filtration - Repos de 12 mois en bouteille avant commercialisation.

In 2000 litre oak barrel during 20 months without racking of the lees - Bottling with no fining or filtration - 12 months bottle ageing before release.

Analyse / Analysis

➤ **Date de vendanges / Harvest Date** :

15 Septembre 2022

15th September 2022

➤ **Mise en bouteille / Bottling Date** :

30 mai 2024

30th May 2024

➤ **Alcool / Alcohol** : 13%

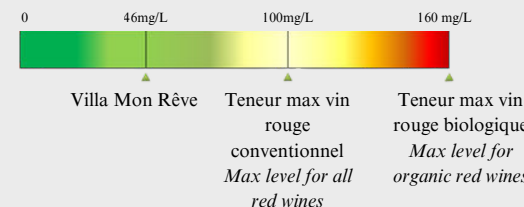
➤ **pH** : 3.91

➤ **Acidité totale en H2SO4** : 3.13g/L

➤ **Total Acidity in Tartaric Acid** : 4.79g/L

➤ **Sucres résiduels / Residual Sugar** : < 0.4g/L

➤ **Teneur en SO2 total Level of sulphur** :



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