L'Ostal Cazes Eclipse

Minervois, 2016

ABOUT THE WINE

The Cazes family, owner of Bordeaux's revered Château Lynch-Bages, has crafted France's top wines for 80 years. In 2002 Jean-Michel Cazes, who ran the business for nearly 40 years, bought a hillside property near La Livinière, a quaint village in southern France. He replanted the vineyards, with no doubt his wines would be standard-bearers—the sort of conviction that earned him lifetime-achievement awards from *Wine Spectator* and the Institute of Masters of Wine.
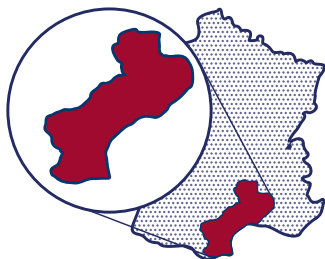
DID YOU KNOW?

The Cazes family is essentially wine royalty, with four wineries in Bordeaux, Domaine des Sénéchaux in Châteauneuf-du-Pape, and estates in Portugal and Australia.

ABOUT THE REGION

Minervois is in an area of southern France with a winemaking tradition dating back before the ancient Romans arrived. The warm, sun-exposed vineyards are relatively far inland, with little exposure to cooling Mediterranean breezes. This helps the grapes mature faster, resulting in riper, thicker-skinned grapes—and wines with more concentrated flavors and noticeable tannins.

Minervois, Languedoc-Roussillon, France

AT A GLANCE

Variety: 65% Syrah, 20% Grenache, 15% Carignan

Vintage: 2016

Vineyard: L'Ostal Cazes

Oak: Stainless steel & French oak (12 months)

Alcohol: 13%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/215

L'Ostal Cazes Eclipse is the gold-standard Minervois red, with its opaque color belying its alluring, complex balance of fruit, spice and subtle floral characters.
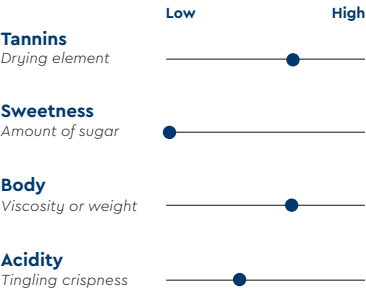
1) Look at the Color

▲
Dark purple

2) Swirl & Smell

| Plum | Iris | Black cherry | Black pepper |

3) Taste & Savor

	Low	High
Tannins *Drying element*		
Sweetness *Amount of sugar*		
Body *Viscosity or weight*		
Acidity *Tingling crispness*		

TASTING TIP
As you sniff and sip, you may catch a note of sweet black licorice. That's a signature aroma and flavor of the Carignan grape.

4) PAIR AND ENJOY!

Bold & Spicy

Match this wine's symbol to a Blue Apron Meal
These wines are about balancing concentration and complexity. Rhône red blends, Syrah/Shiraz and Zweigelt all have intense flavors of dark fruit accented with spice notes—black pepper, clove or cinnamon, to name a few. That fruity-peppery symmetry is simply beautiful with lamb, a specialty in the Rhône Valley.

More classic pairings:
Braised meat | Grilled lamb | Cassoulet