



## COUPE ROSES MINERVOIS ARGÈS

certified biodynamic ° sans soufre

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Pronounced *Ar-jess*, the name is an homage to the ancient Greeks, who may have been the first to make wine in Gaul; it's their word for clay. The soil here is clay-limestone, but the emphasis is on the clay, and it's the "coupe-roses" clay once used by the region's forebears to make roof tiles.

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### VINEYARD

- Site:** Single vineyard in the *lieu-dit* of Babio to the northeast of the village of La Caunette in the highest zone of the Minervois.
- Elevation:** 750 to 1,350 feet above sea level.
- Soil:** Heavy clay topsoil lays 3-7 feet over raw limestone bedrock (karst geology).
- Vines:** Just over four acres. Average age of 20 years. Demeter certification.
- Harvest:** Hand harvested early, to protect freshness. Rigorous sorting on a selection table before pressing.
- Varieties:** 60% Rousanne, 40% Grenache Blanc.

### CELLAR

- Pressing:** Whole cluster.
- Vinification:** Indigenous yeast, varieties co-fermented, 80% in steel and 20% in 500L neutral oak barrels.
- Aging:** Blended in December following the harvest and aged on the lees in stainless steel until bottling in April.
- Bottling:** April following harvest, with no fining, no filtration, no SO<sub>2</sub> additions.
- Alcohol:** 14%
- Production:** 3,000 bottles.
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