



COUPE ROSES MINERVOIS BARA GWIN

certified biodynamic ° sans soufre

Françoise Le Calvez 's father came from Brittany, and in Breton, *bara gwin* means *bread and wine*, two of life's essentials. On her mother's side, the lineage to La Caunette goes back at least 12 generations. Françoise created the wine domaine of Coupe Roses and now her son and daughter are adding to her classical line of wines with wines such as Bara Gwin.

VINEYARD



- Site:** Highest zone in Minervois; the deep hinterland. The vines grow in the commune of La Caunette, on the windswept karst plateau above the village.
- Elevation:** 750 to 1,350 feet above sea level with most over 1.000 feet.
- Soil:** Karst geology, referring to an enormous outcropping of limestone with little topsoil, making for wines with real lift. Here and there are pockets with deep clay topsoil (good for Syrah, especially the cooler pockets).
- Vines:** Just over four acres, sown between rows with various grasses and legumes in spring. Average age 20 years. Demeter certification for biodynamic farming.
- Harvest:** Hand harvested early in ripening window, to protect freshness. Rigorous sorting on a selection table before pressing.
- Varieties:** 35% Cinsault, 35% Grenache, 30% Syrah.

CELLAR

- Vinification:** Spontaneous ferments with the varieties co-fermented in stainless steel following a 10-day maceration.
- Aging:** Blended in December following the harvest and aged on the lees in stainless steel until bottling in the spring.
- Bottling:** Spring following harvest, with no fining, only a light filtration at bottling, no SO2 additions.
- Service:** A festive, toothsome wine of 13 degrees, best decanted and served with a light chill.
- Production:** 1,650 cases.