



## COUPE ROSES MINERVOIS KARST

certified biodynamic ° sans soufre

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***Karst**, terrain usually characterized by barren, rocky ground, caves, sinkholes, underground rivers, and the absence of surface streams and lakes. It results from the excavating effects of underground water on massive soluble limestone. The term originally applied to the Karst (or Kras) physiographic region, a limestone area northeast of the Gulf of Trieste in Slovenia, but has been extended to mean all areas with similar features. Karsts are found in widely scattered sections of the world, including the Causses of France. -Encyclopedia Britannica*

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### 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.
- Vines:** Just over 4 acres, sown between rows with various grasses and legumes in spring. Average age 20 years. Demeter certification for biodynamic farming.
- Harvest:** Manual harvest, severe selection followed by de-stemming with the grapes carried by buckets to amphoras. Each variety gets its own amphora.
- Varieties:** 30% Cinsault, 30% Syrah, 20% Grenache, 20% Piquepoul Noir.

### CELLAR

- Vinification:** Spontaneous ferments with the varieties co-fermented in stainless steel following a 10-day maceration.
- Aging:** Aged from November to March in neutral barrels.
- Bottling:** Spring following harvest, with no fining, no filtration, no SO<sub>2</sub> additions.
- Profile:** Juicy textures, soft tannins, and the extraordinary lift given the wine by its limestone plateau.
- Production:** 2,900 bottles.