



COUPE ROSES MINERVOIS BASTIDE

certified biodynamic and organic

In the 1980s Françoise Le Calvez took over a small domaine from her father, a veteran of WWII. In the decades that followed, she increased its vineyard surface to nearly 150 acres, working side by side with her husband and later her kids, who in turn have recently taken the reins. The domaine's vines are deep in the Minervois hinterland, in its highest, coolest, most windswept zone, growing on an otherworldly limestone karst plateau.

VINEYARD



Site: Most of the parcels are on the karst plateau above the village of La Caunette, downstream from Minerve (which gives its name to Minervois). In addition, 15 acres grow across the canyon on the karst outcropping that makes up the summit of the La Livinière zone.

Elevation: 750 to 1,350 feet above sea level with most over 1,000 feet.

Soil: Rich in limestone and *garrigue*, France's rustic dried herb essence that can be captured in a glass.

Vines: Demeter certification for biodynamic farming, Ecocert certification for organic farming. Most of the vines are mature, sown with various grasses and legumes, and hand harvested.

Varieties: Equal parts Carignan and Grenache with 5% Syrah.

CELLAR

Vinification & Aging: Destemmed with spontaneous ferments in stainless steel following a light maceration. Aged on the lees in stainless steel. Bottled with a minimal dose of SO₂.

Profile: A fresh, elegant wine of medium body, with high-toned blueberry notes underpinned by Carignan's tarry black fruit; best decanted and served with a light chill.

Production: 3,500 cases. Diam corks.