



COUPE ROSES MINERVOIS CHAMP DU ROY

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:** Raw, exposed limestone as well as clay with manganese.
- Vines:** Vines aged from 10 to 50 years of age. South/southwest exposure. Hand-harvested. Demeter certification for biodynamic farming, Ecocert certification for organic farming.
- Varieties:** 70% Grenache, 30% Muscat Petit Grain.

CELLAR

- Vinification & Aging:** Grapes are de-stemmed and cold settled. Fermentation at controlled temperature of 16-18 degrees Celsius. Aged on the lees in stainless steel and amphora for four months.
- Profile:** Hugely aromatic and dry white with remarkably silky texture.
- Production:** 1,000 cases.
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