



## COUPE ROSES MINERVOIS ORIENCE

certified biodynamic and organic

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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.

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### 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. Orience refers to the rising sun.
- Elevation:** 750 to 1,350 feet above sea level with most over 1,000 feet.
- Soil:** Syrah: magnesium clay uplands; Grenache: rocky uplands. Rich with Languedoc's wild, herb-filled underbrush 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:** 90% Syrah, 10% Grenache.

### CELLAR

- Vinification & Aging:** Destemmed with spontaneous ferments in stainless steel following a long maceration, then racked into barrels (perhaps 1/3 new) for 12 months. Bottled with a minimal dose of SO<sub>2</sub>.
- Profile:** Black/blue fruit with spice, earth and elegance in spades—the mountain microclimate really shines through.
- Production:** 600 cases.
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