



COUPE ROSES MINERVOIS ROSÉ FRÉMILLANT

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:** Mourvèdre, Cinsault and Grenache in clay limestone karst: a Syrah in heavy clay. All grow amid *garrigue*, France's underbrush of various aromatic herbs, shrubs, and wild flowers 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:** Based on Mourvèdre (roughly 40%) followed by equal proportions of Cinsault and Grenache with a touch of Syrah.

CELLAR

- Vinification & Aging:** The Grenache is *saignée* while the other varieties are pressed directly. Spontaneous fermentation followed by aging on the lees in steel for three months.
- Profile:** *Frémillant* is old Occitane referring to a light red wine. This is a deliciously bone-dry, character-filled rosé. It is appreciated for its exuberance and versatility with meals.
- Production:** 1,000 cases.
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