



COUPE ROSES MINERVOIS VIGNALS

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:** The Syrah for this cuvée comes from the domaine's vines in the highest section of the La Livinière cru near Minerve. The Grenache and Carignan come from the karst plateau on the other side of the mountain valley.
- 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:** 60% Syrah, 30% Grenache, 10% old-vine Carignan.

CELLAR

- Vinification & Aging:** Grapes are destemmed, ferments are spontaneous, and aging on the lees is done over winter in steel. No fining, minimal SO₂ and a very light filtration.
- Profile:** Like all of Coupe Roses' wines, Vignals is characterized by mountain freshness and lift. The nose is full of dark plum, soil, dried herbs and spice; the mouth is rich and meaty but quite focused. Great value.
- Production:** 600 cases.