



## 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 SO<sub>2</sub>.
- 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.
-



## 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.
-



## COUPE ROSES MINERVOIS ORIENCE

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. 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 ⅓ 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.
-



## 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 SO<sub>2</sub> 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.



## COUPE ROSES MINERVOIS GRANAXA

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:** Rocky limestone.
- 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:** *Granaxa* is Occitane dialect for Grenache and this is the domaine's Grenache cuvée with 10% Syrah.

### CELLAR

- Vinification & Aging:** Destemmed, with a long maceration and spontaneous ferments in steel, then racked into second and third-year oak barrels for 12 months.
- Profile:** Rich red fruit with earthy overtones.
- Production:** 1,000 cases.
-



## 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.
-





## COUPE ROSES MINERVOIS ARGÈS

certified biodynamic ° sans soufre

---

Pronounced *Ar-jess*, the name is an homage to the ancient Greeks, who may have been the first to make wine in Gaul; it's their word for clay. The soil here is clay-limestone, but the emphasis is on the clay, and it's the "coupe-roses" clay once used by the region's forebears to make roof tiles.

---



### VINEYARD

- Site:** Single vineyard in the *lieu-dit* of Babio to the northeast of the village of La Caunette in the highest zone of the Minervois.
- Elevation:** 750 to 1,350 feet above sea level.
- Soil:** Heavy clay topsoil lays 3-7 feet over raw limestone bedrock (karst geology).
- Vines:** Just over four acres. Average age of 20 years. Demeter certification.
- Harvest:** Hand harvested early, to protect freshness. Rigorous sorting on a selection table before pressing.
- Varieties:** 60% Rousanne, 40% Grenache Blanc.

### CELLAR

- Pressing:** Whole cluster.
- Vinification:** Indigenous yeast, varieties co-fermented, 80% in steel and 20% in 500L neutral oak barrels.
- Aging:** Blended in December following the harvest and aged on the lees in stainless steel until bottling in April.
- Bottling:** April following harvest, with no fining, no filtration, no SO<sub>2</sub> additions.
- Alcohol:** 14%
- Production:** 3,000 bottles.
-



## COUPE ROSES MINERVOIS KARST

certified biodynamic ° sans soufre

---

***Karst**, terrain usually characterized by barren, rocky ground, caves, sinkholes, underground rivers, and the absence of surface streams and lakes. It results from the excavating effects of underground water on massive soluble limestone. The term originally applied to the Karst (or Kras) physiographic region, a limestone area northeast of the Gulf of Trieste in Slovenia, but has been extended to mean all areas with similar features. Karsts are found in widely scattered sections of the world, including the Causses of France. -Encyclopedia Britannica*

---

### VINEYARD



- Site:** Highest zone in Minervois; the deep hinterland. The vines grow in the commune of La Caunette, on the windswept karst plateau above the village.
- Elevation:** 750 to 1,350 feet above sea level with most over 1.000 feet.
- Soil:** Karst geology, referring to an enormous outcropping of limestone with little topsoil, making for wines with real lift. Here and there are pockets with deep clay topsoil.
- Vines:** Just over 4 acres, sown between rows with various grasses and legumes in spring. Average age 20 years. Demeter certification for biodynamic farming.
- Harvest:** Manual harvest, severe selection followed by de-stemming with the grapes carried by buckets to amphoras. Each variety gets its own amphora.
- Varieties:** 30% Cinsault, 30% Syrah, 20% Grenache, 20% Piquepoul Noir.

### CELLAR

- Vinification:** Spontaneous ferments with the varieties co-fermented in stainless steel following a 10-day maceration.
- Aging:** Aged from November to March in neutral barrels.
- Bottling:** Spring following harvest, with no fining, no filtration, no SO2 additions.
- Profile:** Juicy textures, soft tannins, and the extraordinary lift given the wine by its limestone plateau.
- Production:** 2,900 bottles.
-





## COUPE ROSES MINERVOIS BARA GWIN

certified biodynamic ° sans soufre

Françoise Le Calvez 's father came from Brittany, and in Breton, *bara gwin* means *bread and wine*, two of life's essentials. On her mother's side, the lineage to La Caunette goes back at least 12 generations. Françoise created the wine domaine of Coupe Roses and now her son and daughter are adding to her classical line of wines with wines such as Bara Gwin.

### VINEYARD



- Site:** Highest zone in Minervois; the deep hinterland. The vines grow in the commune of La Caunette, on the windswept karst plateau above the village.
- Elevation:** 750 to 1,350 feet above sea level with most over 1.000 feet.
- Soil:** Karst geology, referring to an enormous outcropping of limestone with little topsoil, making for wines with real lift. Here and there are pockets with deep clay topsoil (good for Syrah, especially the cooler pockets).
- Vines:** Just over four acres, sown between rows with various grasses and legumes in spring. Average age 20 years. Demeter certification for biodynamic farming.
- Harvest:** Hand harvested early in ripening window, to protect freshness. Rigorous sorting on a selection table before pressing.
- Varieties:** 35% Cinsault, 35% Grenache, 30% Syrah.

### CELLAR

- Vinification:** Spontaneous ferments with the varieties co-fermented in stainless steel following a 10-day maceration.
- Aging:** Blended in December following the harvest and aged on the lees in stainless steel until bottling in the spring.
- Bottling:** Spring following harvest, with no fining, only a light filtration at bottling, no SO2 additions.
- Service:** A festive, toothsome wine of 13 degrees, best decanted and served with a light chill.
- Production:** 1,650 cases.