



# PAUL MEUNIER CHORÈMES BLANC

certified organic

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Deep in Roussillon's Agly Valley, Paul Meunier and Lucile Morin farm old parcels organically on the flanks of the Pyrenées. They've improved these sites by hand, horse and tractor by planting trees, shrubs and hedges to stabilize soils, create windbreaks, and promote biodiversity. Harvesting on the early side, they make artisanal amounts of wine in concrete, amphora, and steel.

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## VINEYARD



**Site:** On a high, north-facing slope in Saint-Paul-de-Fenouillet deep in France's Roussillon on the flanks of the Pyrenées.

**Soil:** Black schist soil.

**Vines:** From a single parcel of vines planted as a field blend in 1950. Vineyard is plowed by horse. Grapes are harvested together and early. Certified organic.

**Varieties:** 80% Macabeu, 20% Grenache Gris.

## CELLAR

**Vinification & Aging:** Spontaneous ferments in amphora and steel. Raised on its fine lies in steel for 12-18 months. Minimal sulfur additions.

**Production:** 165 six-packs.

**Profile:** Lifted aromatics, lovely body with excellent richness, yet bone dry and long. With air (and it can take a lot of aeration), the stone and stone fruit emerge. A rare and remarkable wine. The word *Chorèmes* comes from the Greek and is a spatial cognition term referring to routes between spaces—in this case, pathways (both physical and metaphysical) between plots of vines and between vines themselves.

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