



PAUL MEUNIER CHORÈMES ROUGE

certified organic

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.

VINEYARD



Site: Deep in Roussillon's hinterland: four very old parcels in Lesquerde, Maury, and Saint-Paul-de-Fenouillet on the flanks of the Pyrenées..

Soil: Depending on the parcel, granite sands, black schist and clay-limestone.

Vines: From four parcels of especially old vines. Vineyard is plowed by horse. Grapes are harvested together and early. Certified organic.

Varieties: 60% Carignan, 20% Grenache, 15% Syrah, 5% Lledoner Pelut.

CELLAR

Vinification & Aging: Spontaneous ferments parcel by parcel and variety by variety in amphora and steel. Raised in older barrel for 18-24 months. Minimal sulfur additions.

Production: 165 six-packs.

Profile: Deep, dark, brooding; needs air! Then elegance and length. 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.
