



PAUL MEUNIER QUARTIER LIBRE

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 on the flanks of the Pyrenées. The parcels are across all four of the communes where the domaine farms vines—Lesquerde, Maury, Centernach and Saint-Paul-de-Fenouillet.
- Soil:** A diverse mix. By parcel, black schist; granite sands; clay-limestone.
- Vines:** From seven parcels of old vines. Vineyard is plowed by horse. Grapes are harvested together and early. Certified organic.
- Varieties:** 50% Grenache, 20% Carignan, 20% Syrah, 10% Lledoner Pelut.

CELLAR

- Vinification & Aging:** Spontaneous ferments parcel by parcel and variety by variety in amphora and steel. Raised in neutral barrels for 12 months. Minimal sulfur additions.
- Production:** 325 twelve-packs.
- Profile:** An explosive, sophisticated wine, rich with blue notes, spicy and juicy (savory!), and buttressed with delicious tannins.
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