



PAUL MEUNIER CÔTES CATALANES RANCIO SEC

certified organic

Deep in Roussillon's Agly Valley, Paul Meunier and Lucile Morin farm old-vine 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:** A parcel named Le Flamand, planted in 1950 and harvested by hand. Now co-planted with trees. Certified organic.
- Soil:** Granite sand soil with black schist.
- Varieties:** Old Macabeu, a white grape also known as Viura.

CELLAR

- Vinification & Aging:** Spontaneously fermented and aged for five years in one old barrel without topping off (it's not even filled up initially). The evaporation naturally increases the alcohol from 14 to 19 degrees.
- Production:** 250 bottles, straight from the barrel!
- Profile:** A wine harkening back two thousand years of tradition. Bone dry, oxidative, rich with herbal and nutty notes, this kind of wine was saved for special family gatherings.
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