



PAUL MEUNIER CHORÈMES BLANC

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: 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.



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.



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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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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