



COUPE ROSES MINERVOIS KARST

certified biodynamic and *organic ° sans soufre

Karst, terrain usually characterized by barren, rocky ground, caves, sinkholes, underground rivers, and the absence of surface streams and lakes. It results from the excavating effects of underground water on massive soluble limestone. The term originally applied to the Karst (or Kras) physiographic region, a limestone area northeast of the Gulf of Trieste in Slovenia, but has been extended to mean all areas with similar features. Karsts are found in widely scattered sections of the world, including the Causses of France. -Encyclopedia Britannica

VINEYARD



Site: Highest zone in Minervois; the deep hinterland. The vines grow in the commune of La Caunette, on the windswept karst plateau above the village.

Elevation: 750 to 1,350 feet above sea level with most over 1.000 feet.

Soil: Karst geology, referring to an enormous outcropping of limestone with little topsoil, making for wines with real lift. Here and there are pockets with deep clay topsoil.

Vines: Just over 4 acres, sown between rows with various grasses and legumes in spring. Average age 20 years. Demeter certification for biodynamic farming; *Ecocert certification in France for organic farming but not in America by USDA.

Varieties: 30% Cinsault, 30% Syrah, 20% Grenache, 20% Piquepoul Noir.

CELLAR

Vinification: Each variety is destemmed and allowed to ferment spontaneously in its own amphora, with blending after the élevage.

Aging: Aged from November to March in neutral barrels.

Bottling: Spring following harvest, with no fining, no filtration, no SO2 additions.

Profile: Juicy textures, soft tannins, and the extraordinary lift given the wine by its limestone plateau.

Production: 2,900 bottles.