Coupe Roses Claret Net Vin de France

certified biodynamic and organic ◦ sans soufre

In the 1980s Françoise Le Calvez took over her family's small domaine. In the decades that followed, she increased its vineyard surface to over 80 acres, working side by side with her husband and later her kids, who now manage the estate and have moved it onto biodynamic footing. The domaine's vines are deep in the Minervois hinterland, in its highest, coolest, most windswept zone, growing on an otherworldly limestone karst plateau.



VINEYARD

Site: From about 12 acres in plots on an enormous limestone plateau in the upper Minervois, at 820 to 980 feet above sea level.

Soil: Lacustrine and karst.

Vines: Demeter (biodynamic) certified.

Varieties: Old varieties: Aramon, Ribayrenc, Piquepoul Noir, Cinsault, and Morrastel are the main ones, planted with about 15 other old and forgotten varieties (brun fourca, grand noir de la Calmette, terret noir gris et blanc, clairette rose et blanche etc), all co-planted and hand-harvested together. These old varieties reach ripeness at 11-13 degrees of alcohol.

CELLAR

Pressing: Direct pressing for part of the fruit, with a single night of maceration for the rest.

Vinification: Native ferments; aged in stainless steel tanks until spring.

Profile: A Vin Méthode Nature (natural) wine that is, rest assured, clean. This is a window into what Languedoc reds looked like before phylloxera, light and tasty; a fresh red that can take a chill.