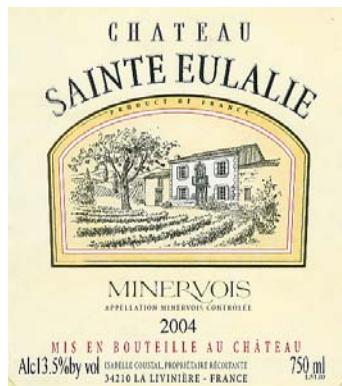


# MINERVOIS CHATEAU STE. EULALIE



Chateau Ste. Eulalie is a traditional Languedoc manor house from the 19<sup>th</sup> century, consisting of chateau, worker's quarters, vineyards and woods. The estate is located midway between Narbonne and the medieval town of Carcassonne. Behind it rises the southern side of the Montagne Noire, the border of the Massif Central; looking to the south, the snowy peaks of the Pyrenees can be seen on the horizon. It was purchased by Laurent and Isabelle Coustal in 1996, who have undertaken the entire renovation of the vineyards and chais. The estate is comprised of 34 hectares on terraces 200 meters above the town of La Livinière. La Livinière is recognized as the unofficial "Grand Cru" of the Minervois appellation. The stony soil of clay and limestone is planted with Syrah, Grenache, Carignan and Cinsault, with an average age of 20+ years. The domaine also includes some century-old Carignan vines.

Viticulture is organic, though not certified. Harvest is both by hand and by machine where possible. The vinification is traditional, with a maceration of up to 3 weeks to extract maximum color and fruit. Elevage is in concrete tanks and barriques.

**Minervois Plaisir d'Eulalie:** the main production of the chateau. 15% Syrah, 45% Grenache, 40% Carignan. Aged in cement tanks for 15 months. Red fruits with notes of spice and leather; well-balanced, smooth finish. A full-flavored, round, fruity wine for early drinking. An excellent red for pasta, grilled meats and Mediterranean dishes.

**Minervois-La Livinière "La Cantilene":** top cuvée from selected parcels. 55% Syrah, 30% Grenache, 15% Carignan. Aged in oak for 12 months, 50% new barrique. Appellation "Minervois-La Livinière" is the Grand Cru of Minervois. An intense, fleshy wine with rich flavors and great finesse.

**Minervois Rose Printemps d'Eulalie:** spectacular dry rose made from the "saignée" or bleeding of the pink wine from the vat. 12 hours of skin contact followed by cold fermentation. 50% Syrah, 40% Cinsault, 10% Carignan and Grenache. Brilliant color, fragrant nose of ripe strawberries and watermelon, refreshingly dry finish.

**Minervois Cuvée Prestige:** 45% Syrah, 35% Grenache, 20% Carignan. Aged partially in tank and in barrique. Deep wine with long, lingering flavors.

**Le Blanc d'Eulalie:** 100% Sauvignon Blanc from Limoux. Vin de Pays d'Oc. Brilliant, crisp Sauvignon, deeply aromatic, notes of honeysuckle and white flowers; rich texture, long finish.

IMPORTED BY



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