CHÂTEAU SAINTE-EULALIE MINERVOIS LA LIVINIÈRE «GRAND VIN»



Château Ste. Eulalie is located in the Minervois region of France's Languedoc, midway between Narbonne and the Medieval town of Carcassonne. Behind it rises the Montagne Noire, the border of the Massif Central; to the southwest, the snowy peaks of the Pyrenees can be seen on the horizon. Narbonne and the Mediterranean lie 45 minutes to the south. 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. Long regarded as the finest section of Minervois, La Livinière has now been recognized as an official "Cru de Languedoc" and is entitled to its own appellation. The stony soil of clay and lime-

stone is planted with Syrah, Grenache, Carignan and Cinsault, with an average age of 25 years. The domaine also includes some century-old Carignan vines and 70 year-old Grenache. Viticulture is organic and is *Certified Sustainable*.

Region:	Languedoc
Appellation:	Minervois La Livinère
Owner:	Laurent and Isabelle Coustal
Established:	1996
Farming Practices:	Organic
Soil:	Clay and limestone with pebbles on top
Vineyard:	.7 ha
Grape Varieties:	Cuvée from old vines Carignan (80-100 years), with Syrah and Grenache.
Avg Age of Vines:	40-100 years old
Yield/Hectare:	42 hl/ha
Avg. Production:	4,000 bottles

Vinification and Élevage: Grapes are harvested then undergo a long, cool fermentation for 20 days. The wine stays another 8 months in tank, then is bottled where it remains for another 12 months and then released.

Tasting Notes: Beautiful dense color, with purple highlights. Powerful nose of black fruit (blackberry, black cherry) and spices. This wine is full-bodied, with silky tannins. Good length on the finish. Racy and harmonious. with ripe berries, licorice and spice notes.

IMPORTED BY

