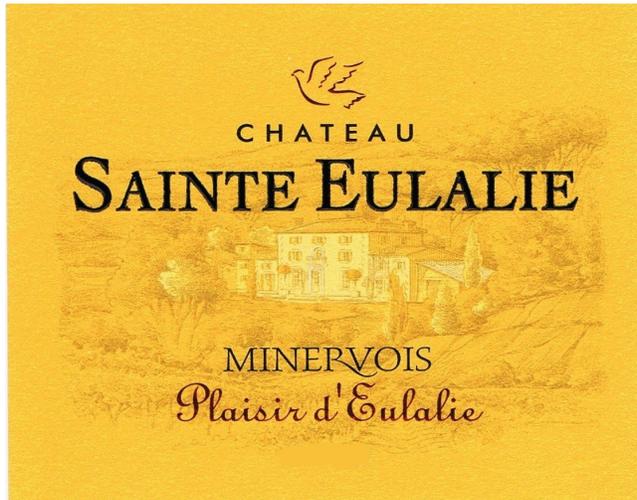


CHÂTEAU SAINTE-EULALIE MINVERVOIS

« PLAISIR D'EULALIE »



Château Ste. Eulalie is located in the Minervois region of France's Languedoc, midway between Narbonne and the Medieval town of Carcassonne. The snowy peaks of the Pyrenees can be seen on the horizon, while Narbonne and the Mediterranean lie 45 minutes to the south. 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 limestone 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*. In French a "vin de plaisir" is an uncomplicated wine for casual drinking – pull the cork and enjoy it! The "Plaisir d'Eulalie" is exactly that, a fruity, easy going, un-oaked wine made from Grenache, Syrah and Carignan, pure pleasure in the bottle.

Region:	Languedoc
Appellation:	Minervois
Owner:	Laurent and Isabelle Coustal
Established:	1996
Farming Practices:	Organic
Soil:	Clay and limestone, very stony on the surface
Vineyard:	34 ha
Grape Varieties:	Grenache, Syrah, and Carignan
Avg Age of Vines:	40-60 years old
Yield/Hectare:	42 hl/ha
Avg. Production:	100,000

Vinification and Élevage: Grapes are harvested and primary fermentation takes place in vat. The wine is then finished for 15-18 months in stainless steel tanks, then bottled.

Tasting Notes: Brilliant deep purple-ruby color. Expansive nose of bright red and black fruits, a hint of licorice. The palate is dense with silky smooth tannins. Full, round and smooth, a very easy drinking wine. Elegant finish with lasting fruit and slightly spicy note.

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