## CHATEAU SAINTE EULALIE BELLEZOUR ANIMA ~ MINERVOIS-LA LIVINIÈRE



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 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 certified organic.

Bellezour Anima is a special, limited bottling of the oldest vines on the estate, and is a reference to Sainte Eulalie, a revered saint in the first century. Her life and martyrdom are celebrated in the Canticle of Sainte Eulalie, the oldest poem in the French language, which refers to her as "Bellezour Anima" for her purity of spirit.

Region: Languedoc-Rousillon
Appellation: Minervois-La Livinière
Owner: Laurent and Isabelle Coustal

Established: 1996

Farming Practices: Certified 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:** Carignan- 80-100 yrs, Syrah- 35 yrs, Grenache- 40 yrs

Yield/Hectare 42 hl/ha Avg Production: 4,000 bottles

Vinification and Elevage: After a long cuvaison and slow fermentation, the wine is bottle unoaked in the spring following the harvest to preserve the flavor of the old vines fruit. The wine is further aged in bottles for 12 months before release on the market.

**Tasting Notes:** Brilliant crimson color with purple highlights. Explosive nose of black fruit (blackberry, black cherry) and spices. Full and lush on the palate, with silky tannins and layers of ripe fruit with notes of licorice and herbes de Provence in the long, satisfying finish.

