

# 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 estate also includes some

century-old Carignan vines and 70-year-old Grenache vines. 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.

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

IMPORTED BY

