

CHÂTEAU STE. EULALIE

MINERVOIS ROSÉ "PRINTEMPS D'EULALIE"



Château Ste. Eulalie is located in the Minervois region of France's Languedoc region, midway between Narbonne and the Medieval town of Carcassonne. The rugged Montagne Noire rises behind the chateau, marking the end 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 clay and limestone soil is planted with Syrah, Grenache, Carignan and Cinsault, with an average age of 30 years. The Domaine also includes some century-old Carignan and 70-year-old Grenache vines. Viticulture is organic and is Certified Sustainable.

Region:	Languedoc
Appellation:	Minervois
Owner:	Laurent and Isabelle Coustal
Established:	1996
Farming Practices:	Organic and certified sustainable
Soil:	Clay and limestone with pebbles on top
Vineyard:	34 ha
Grape Varieties:	25% each Syrah, Grenache, Cinsault, and Mourvèdre
Avg Age of Vines:	5-40 years old
Yield/Hectare:	42 hl/ha avg
Production:	27,000 bottles

Vinification and Élevage: Fermentation using the Provençal technique of direct pressing produces this vibrant, dry rosé. Aging is in neutral tanks. Bottling is in late December for maximum freshness.

Tasting Notes: The exuberant nose redolent of strawberries is followed by flavors of red currants and watermelon, a hint of licorice and a refreshingly dry finish.

IMPORTED BY

