

Ch Ste Eulalie

Minervois Plaisir d'Eulalie

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: Minervois

WINEMAKING: Grapes are harvested and primary fermentation takes place in vat

AGING: 15-18 months in stainless steel vats

ANNUAL PRODUCTION: 100,000 bottles

THE STORY

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 85 acres on terraces 656 feet 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 ADJECTIVES

OVERALL: Fruity & Easy-drinking

AROMAS / FLAVORS: Bright red and black fruits, violet, a hint of licorice

MOUTHFEEL: Round & Smooth

THE SELLING POINTS

One of the finest traditional country wines of France!

SUSTAINABILITY: Certified Sustainable, Organic In Practice, Natural Fermentation

PAIRINGS: Tapas, roast pork, stews, lasagna