

The Opera House Gourmet International Wine of the Month Club Selection

December 2011

2008 Minervois-La Livinière “La Cantilene”

Chateau Ste. Eulalie is a traditional Languedoc manor house from the 19th century, consisting of chateau, worker’s quarters, vineyards and woods. The estate is located midway between Narbonne and the medieval town of Carcassonne. Behind it rises the southern side of the Montagne Noire, the border of the Massif Central; looking to the south, the snowy peaks of the Pyrenees can be seen on the horizon. 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. La Livinière has now been designated as an official “Grand Cru” of the Languedoc. The stony soil of clay and limestone is planted with Syrah, Grenache, Carignan and Cinsault, with an average age of 20+ years. The domaine also includes some century-old Carignan vines.

Viticulture is organic, and has been certified “sustainable.” Harvest is both by hand and by machine, where possible. The vinification is traditional, with a maceration of up to 3 weeks to extract maximum color and fruit. Elevage is in concrete tanks and barriques.

Minervois-La Livinière “La Cantilene” is a top cuvée from selected parcels. 55% Syrah, 30% Grenache, 15% Carignan. Aged in oak for 12 months, 50% new barrique. Appellation “Minervois-La Livinière” is the Grand Cru of Minervois. An intense, fleshy wine with rich flavors and great finesse.

Our thanks to Bill McKenny for supplying our write up this month.

We wish you and your family a very Happy Holiday Season.
Best Wishes for 2012.