

CHATEAU SAINTE EULALIE



Plaisir d'Eulalie



Area : 34 HA

Situation: The hillside of La Livinière

Terroir : Pebbled top soil, with a high percentage of clay and limestone, rich in manganese. Exceptional "terroir" due to the nature of its soils and its exposure (terraced vineyard at 200m in altitude, facing south and sheltered from northwinds).

Grape varieties : 15% Syrah, 45% Grenache, 40% Carignan

Vinification : Hand and a part of mechanical harvesting, alcoholic fermentation with vatting of 15 to 20 days, maturing in tank for 15 to 18 months.

Tasting : Cherry-red color.

Powerful and fruity nose, with red fruits (fig, blackberry, black-currant), spices (thyme) and flowers.

Rounded and fruity attack, elegant and fine tannins wich make an elegant wine.

Serve with: Grilled red meat or in sauce, pasts, salads, cheese.

Ageing time : 3 years

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Isabelle & Laurent COUSTAL

CHATEAU SAINTE EULALIE 34210 LA LIVINIÈRE FRANCE

Tel : +33 (0) 4 68 91 42 72 / Fax : +33 (0) 4 68 91 66 09

Email : info@chateausainteulalie.com / Web: www.chateausainteulalie.com