

# CHATEAU SAINTE EULALIE



*Curvée Prestige*



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MINERVOIS rouge

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 soil and its exposure (terraced vineyard at 225m in altitude, facing south and sheltered from northwinds).

Grape varieties : 45% syrah, 35% grenache, 20% carignan

Vinification : Hand and part of mechanical harvesting, alcoholic fermentation with vatting for 15 to 20 days, maturing in tank for a part during 15 to 18 months, and ageing in 2 and 3 years barrels for 10 to 12 months for the other part.

Tasting : Nice deep red color. Fine and complex nose of ripe fruits (fig) and vanilla. Fat attack that evolves on powerful tannins. Lingering final.

Serve with : Game, grilled red meat or in sauce, cheese.

Ageing time : 5 years

CHATEAU  
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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](mailto:info@chateausainteulalie.com) / Web: [www.chateausainteulalie.com](http://www.chateausainteulalie.com)