



CHÂTEAU SAINTE EULALIE

AOP Minervois
Rosé

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Perched above the Minervois, Château Sainte Eulalie enjoys a privileged terroir combining clay, limestone, and rolled pebbles. These natural features contribute to wines of impressive concentration and aromatic complexity. Dedicated to sustainable viticulture, the estate favors environmentally respectful farming methods and precise winemaking techniques to express the full character of its terroir. The reds are powerful and generous, with notes of ripe fruit, garrigue, and spices. The whites impress with their freshness and minerality. A must-visit address for anyone seeking the intensity and authenticity of Minervois wines.

VARIETALS

Syrah, Grenache gris, Cinsault, Mourvèdre

LOCATION

This rosé originates from the elevated slopes of the Minervois, in the heart of Languedoc, on the sun-drenched hillsides of La Livinière. The vineyard, facing due south at an altitude of around 200–250m, enjoys generous sunshine and cool nights, promoting aromatic expression and grape balance.

TERROIR

The clay-limestone soils, rich in minerals and strewn with stones, bring finesse and natural freshness to the wine.

IN THE VINEYARD

Throughout the growing season, sustainable practices are favored: regular soil work, careful canopy management, and strict control of yields. Depending on the parcel, harvesting is carried out either manually or mechanically at optimal ripeness to ensure the integrity of the grapes.

HARVEST

Grapes are picked at night or early morning to preserve their freshness and avoid oxidation. The fruit is then quickly transported to the winery to begin vinification under optimal conditions.

WINEMAKING

Vinification combines direct pressing (30%) and saignée (70%), a technique that enhances both aromatic delicacy and texture. Fermentation is conducted at low temperature (~15°C) to preserve the primary fruit character. Malolactic fermentation is intentionally avoided to retain natural vivacity and tension.

AGEING

Ageing takes place in stainless steel tanks to maintain the purity of the fruit and the wine's fresh, lively profile.

SERVING

Ideal temperature: 10 to 13°C.

AGEING POTENTIAL

Enjoy all year long

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

A luminous, pale pink color with subtle salmon hues evokes the softness of spring. The nose is expressive and inviting, with notes of wild strawberries, raspberries, fresh flowers, and a hint of citrus zest. On the palate, the wine opens with supple, juicy fruit, then reveals a round, silky mid-palate balanced by refreshing acidity. The finish is clean, persistent, and subtly floral with a touch of spice.

VISUAL APPEARANCE

Delicate, pale pink robe with a bright sheen and light copper reflections.

AT NOSE

Expressive and aromatic: small red berries, floral hints, citrus zest.

ON THE PALATE

Supple, fresh, and fruit-forward, with a balanced and persistent finish.

FOOD PAIRINGS

This versatile rosé shines as both an aperitif and a food wine. Ideal with Mediterranean tapas, charcuterie boards, or summer salads. On the seafood side, it pairs beautifully with grilled sardines, delicate ceviche, or roasted sea bream. It also complements vegetable dishes such as ratatouille, vegetable tian, or a vegetarian couscous. Fans of sunny cuisine will love it alongside shrimp stir-fries or a light paella.

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