



CHÂTEAU SAINTE EULALIE

AOP Minervois-La Livinière
Red

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 55%, Carignan 30%, Grenache 15%

LOCATION

Terraced vineyard situated at an altitude of 250 meters, facing due south and sheltered from northern winds.

TERROIR

Very stony clay-limestone soils, rich in manganese, contributing depth and minerality to the wine.

IN THE VINEYARD

Key vineyard practices include soil aeration, canopy management, and sustainable treatments to preserve vine health. Yield is carefully controlled to ensure concentration and balance. Mechanical harvesting is used for efficiency while maintaining quality.

HARVEST

Mechanical harvest with strict quality control.

WINEMAKING

A long maceration of 15 days allows for optimal extraction of color, tannins, and aromas. After one year of ageing in oak barrels (new and one-to-two-year-old), the wine is blended with 25% of unwooded wine that was preserved in concrete tanks to maintain freshness and balance.

AGEING

Aged for 12 months in oak barrels (new and used), followed by blending with unwooded wine for complexity and finesse.

SERVING

Serving Temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

Expressive nose of red fruits (cherry), delicately spiced and touched with vanilla. The palate opens with a rich, rounded attack, offering great amplitude and freshness. The tannins are fine, noble, and well-integrated, leading to a long, persistent finish. Excellent ageing potential and a beautiful reflection of its clay-limestone terroir.

FOOD PAIRINGS

Pairs beautifully with game, grilled or sauced red meats, and fermented cheeses.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.