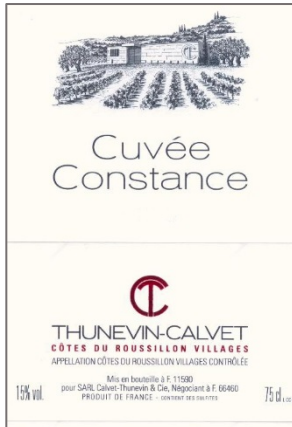


# DOMAINE THUNEVIN-CALVET

## « Cuvée Constance » 2013

### CÔTES DU ROUSSILLON VILLAGES



“Cuvée Constance” has been vinified since 2003, from 50% Grenache, 30% Syrah, and 20% Carignan vines planted in schist soils, with yields kept low and the vineyard managed under biodynamic principles. As a result, fruit is vivid in the final wine (aged 14 months in concrete tanks), with raspberry and blueberry delightfully combining, the whole infused with minerality and a sense of cool crushed stone... a fantastic introduction to this dynamic region. The Côtes du Roussillon Villages AOC is a sub-appellation in the foothills of the Pyrenées mountains, close to the border with Spain.

#### ORIGIN

Languedoc, France

#### APPELLATION

AOC Côtes du Roussillon Villages

#### VINEYARD

4-40-year-old vines planted in 99 acres of schist soils

#### BLEND

50% Grenache  
30% Syrah  
20% Carignan

#### FARMING

Hand harvested, sorted twice

#### WINEMAKING

Aged 14 months in concrete tanks

Seduced by the quality of terroirs in Roussillon, Thunevin teamed up with a local vigneron and true man of the soil, Jean-Roger Calvet, and in 2000 bought a few hectares of vines located on Maury’s magnificent terroirs of black schist. As he says, “Why invest the other side of the world when there are wonderful old vines, inexpensive land and awesome countryside on the doorstep?”

“I took one look at all of these ancient vines, this dry climate, and these remarkable soils. I tasted what others were doing. My search was over: no other region I know of on earth could offer remotely this kind of opportunity to make great wine.” (The Wine Advocate, on the region)

#### ACCOLADES

**2013 This vintage has not yet been rated.**

