

DOMAINE DE COURBISSAC

Orange



ORIGIN

France

APPELLATION

Vin de France

SOIL

Clay limestone

AGE OF VINES

12–90

ELEVATION

250–300 meters

VARIETIES

Marsanne, Muscat, Terret, Grenache Gris

FARMING

Practicing biodynamic

FERMENTATION

Hand harvested, natural yeast, whole-cluster fermentation in tank, 9 day skin contact before pressing

AGING

5 months in tank

Reinhard Brundig, a successful film producer from Germany, founded Domaine de Courbissac in 2002. What drew them to this property located in the La Livinière sub-zone of Minervois was three fold: established and well tended vines, the complexity of the soils, and the proximity to La Montagne Noire. At the heart of Domaine de Courbissac are 90 year old Grenache and 70 year-old Carignan as well as some solidly middle-aged Syrah and Mourvedre of about 40 years-old. Farmed biodynamically since 2002, Reinhard has expanded the size of the vineyards, now totaling 30 hectares, by planting some additional Syrah, Grenache and Mourvedre. At the end of 2013, Reinhard brought in Brunnhilde Claux, a young vigneronne with an impressive resumé. Brunnhilde got her start at Domaine Gauby where she learned how to handle the natural exuberance of grapes grown in the generous Mediterranean climate. From there she moved on to Terroir al Limit in the Priorat where she worked with Dominik Huber for three vintages before Reinhard tapped her to lead Domaine de Courbissac.

At 250–300 meters above sea level, Domaine de Courbissac benefits from its location near La Montagne Noire, the southern edge of the Massif Central and the terminus of the Cévennes. At the far western border of the Languedoc, Minervois has a semi-continental climate, especially as you approach the northern boundary of the appellation. While the growing season is warm and dry – as the wide, rocky and parched local river beds can attest – winter brings plenty of precipitation to recharge the soils and sustain the vines through the growing season. Daytime temperature in summer are moderated by the influence of the mountains allowing the grapes to reach ripeness in sync with their physiological maturity.

As the name suggests, L'Orange is not the typical Mediterranean white but copper-colored wine made from a blend of about 70% Marsanne, 15% Muscat and the remainder Terret and Grenache Gris. These white varieties are co-planted in limestone-rich soils along with Grenache and Carignan in typical Mediterranean fashion. L'Orange is fermented in tank, whole cluster, and pressed after 9 days of skin contact. It returns to tank to complete fermentation and aging.

