



DOMAINE DE COURBISSAC

Farradjales

The Languedoc, often touted as the “next big thing,” has struggled to gain attention from retailers and consumers alike. European Cellars, over the past 25 years, has represented various growers in the region. Despite the region’s historical focus on grape variety and modern winemaking trends, Domaine de Courbissac stands out for its commitment to terroir. Founded in 2002 by German film producer Reinhard Brundig, the estate prioritizes the respect and nurturing of soil and site. With biodynamic farming practices in place since its inception, Domaine de Courbissac, led by vigneronne Brunnhilde Claux since 2013, emphasizes the importance of established vines and complex soils, particularly in the La Livinière sub-zone of Minervois.

Situated near La Montagne Noire, Domaine de Courbissac’s vineyards, ranging from 250 to 450 meters above sea level, benefit from the influence of nearby mountains and a semi-Mediterranean climate. The estate’s unique terroir, characterized by clay-limestone soil with gravel and sandstone bands, allows for the successful cultivation of Grenache, Mourvèdre, Carignan, and Syrah. Brunnhilde employs a hands-off winemaking approach, continuing the biodynamic practices, manually harvesting each plot separately, and conducting fermentations in concrete vats and open-top wooden fermenters. Whole cluster fermentations are made possible by the grapes’ synchronized ripeness, resulting in fresh and balanced wines. The commitment to minimal intervention is evident, with the use of SO₂ only introduced just before bottling, showcasing a dedication to the authentic expression of the Languedoc terroir in Domaine de Courbissac’s wines.

Farradjales is made from 70 year-old Cinsault planted on a west-facing hillside at an elevation of 350m and on gravelly marl and limestone soils. In the hands of Brunnhilde Claux this already expressive and aromatic variety shines with velvety red fruits and winsome spice notes perfectly suited to her hands-off approach in the cellar.

ORIGIN

France

APELLATION

Minervois

SOIL

Clay limestone, marl, gravel

AGE OF VINES

70

ELEVATION

350 meters

VARIETIES

Cinsault

FARMING

*Conversion to organic (ECOCERT)
& practicing biodynamic*

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in vat, 9-12 day maceration without pigeage or remontage

AGING

6 months in French oak foudre

ACCOLADES

90 – 2017 Farradjales – Jeb Dunnuck

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