



DOMAINE DE COURBISSAC

Orange

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.

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.

ORIGIN

France

APELLATION

Vin de France

SOIL

Clay limestone

AGE OF VINES

12–90

ELEVATION

250–300 meters

VARIETIES

*Marsanne, Muscat, Terret, Grenache
Gris*

FARMING

*Conversion to organic (ECOCERT)
& practicing biodynamic*

FERMENTATION

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

AGING

5 months in tank

