



# DOMAINE DE COURBISSAC

## Les Traverses Rosé

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 SO<sub>2</sub> only introduced just before bottling, showcasing a dedication to the authentic expression of the Languedoc terroir in Domaine de Courbissac’s wines.

A blend of Grenache with about 10% Mourvèdre, Les Traverses Rosé comes from younger vines between 20-40 years old planted on gravelly clay-limestone soils at an elevation of 250 meters above sea level. Hand-harvested, the whole clusters are pressed gently and slowly to extract the pale color, followed by an indigenous fermentation in concrete. After only a few months of aging in a 30hl concrete tank, the wine is released early the following year.

### ORIGIN

*France*

### APPELLATION

*Minervois*

### SOIL

*Clay-limestone, gravel*

### AGE OF VINES

*20-40*

### ELEVATION

*250 meters*

### VARIETIES

*Grenache, Mourvèdre, Syrah*

### FARMING

*Conversion to organic (ECOCERT)  
& practicing biodynamic*

### FERMENTATION

*Hand harvested, direct whole cluster  
pressing, natural yeast fermentation in a  
concrete tank*

### AGING

*A few months in a 30hl concrete tank*

