



DOMAINE THUNEVIN-CALVET

« L'Amourette »

CÔTES DU ROUSSILLON VILLAGES

The wine's uniqueness lies in its blend of Mourvèdre and Grenache, an attempt to differentiate itself from the classic blend of Grenache/Syrah/Carignan. "L'Amourette" is the name given to a tall grass (also called Maxima Briza) that returned to the vineyards after they switched to organic farming.

ORIGIN

Languedoc, France

APPELLATION

AOC Côtes du Roussillon Villages

VINEYARD

30-year-old vines planted in 99 acres of black schist clay soils

BLEND

60% Mourvèdre
40% Grenache

FARMING

Hand harvested, sorted twice

AGING

Aged 24 months in temperature-controlled concrete vats

ALCOHOL CONTENT

15%

60% Mourvèdre and 40% Grenache vines stand in the hilly soils of eastern Maury, in the Roussillon region of southern France. In this hot, dry Mediterranean climate, their roots dig deep into black shale soils with schist bedrock that contribute greatly to the wine's mineral tone. The wine is symbolic of healthy sustainable agriculture, a story of human passion and respect for terroir. Silky tannins and bright fruit aromas make it a great pairing for red meats and a variety of cheeses.

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?"

ACCOLADES FOR 2012

Wine Advocate – 91 points

"Medium to full-bodied, layered and nicely textured, with a great mid-palate, it possesses plenty of black cherry, wild herbs, leather and licorice aromas and flavors to go with a solid, well-balanced personality that should allow it to drink nicely for 5-6 years. ...The wines are first-rate and deliver loads of richness and texture without ever seeming over the top, cumbersome or heavy." -W.A.

