

Domaine Christophe Marin

Côtes Catalanes Rouge Coume Marie Carignan



ABOUT THE ESTATE

- Christophe Marin is a newly installed, passionate, and experienced winegrower based in Maury, crafting top-quality, non-fortified wines that showcase the local grape varieties of Côtes Catalanes.
- Christophe draws much of his winemaking philosophy from his time in Burgundy, the majority of which he spent working at as the cellar master at Domaine Vincent Girardin.
- The estate specializes in single-site/single-varietal expressions, showing the varied terroir of the Valley de L'Agly.
- Old vines are the focus, with all plots 70+ years old.
- The estate is fully biodynamic, and viticulture, vinification, and bottling are all performed in accordance with the biodynamic calendar.

APPELLATION

Côtes Catalanes

GRAPE VARIETY

100% Carignan

FARMING

Biodynamic, Organic

SOIL

Black schist

VINEYARDS & VITICULTURE

The plot is in the commune of Maury, at the bottom of a valley (hence the name Coume Marie. 'Coume' means valley in Catalan), on black schist soil. The slope is significant, with different exposures to the east and to the west. Thanks to its location, the vines benefit from the cooling influence of the mountains, yielding a full-bodied, but fresh and balanced wine.

HARVEST & VINIFICATION

The press juice is blended with the entire cuvée. The cuvée is aged in 228 L oak barrels for 12 months. Racked on a root day, waning moon, sheltered from the air, and assembled in stainless steel vats, where it rests for four months before bottling.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL