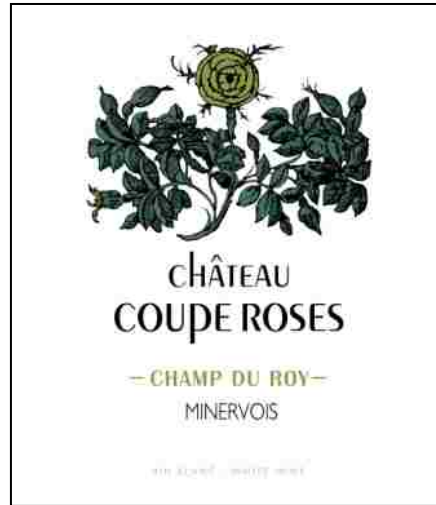


# Château Coupe Roses Minervois



## Minervois Champ du Roy 2019

Certified organic. 90% Grenache Blanc, 10% Muscat Blanc à Petits Grains. Clay-limestone soils at 250 to 400 m above sea level. Hand-picked, controlled-temperature fermentation, indigenous yeasts, minimal SO2 additions.

*Smells like a slice of fresh panettone. Candied citrus peel and walnut-skin bitterness and sweet lemon curd and grapefruit. Incredible spiciness for an unoaked wine! It hums in your mouth with spice, as if you were sucking on Sichuan peppercorns. Some tarragon and fennel fronds on the finish. Very exciting stuff. A sommelier wine.*

16.5 points– Tamlyn Currin, Jancis Robinson, July 16, 2020