

Domaine Paul Meunier

Centernach, Roussillon



The Wines

- *Côtes du Roussillon Cuvée Quartier Libre*: Grenache 50%, Carignan 20%, Syrah 20%, and Lledoner Pelut 10%: This comes from seven parcels across all four of the communes where they farm vines. Some of the Carignan and Grenache is fermented in amphora, and élevage takes place in neutral barrels. Production averages 325 cases.
- *Côtes du Roussillon Villages Les Chorèmes rouge*: Carignan 60%, Grenache 20%, Syrah 15%, and Lledoner Pelut 5%: From four parcels of especially old vines in Lesquerde, Maury and Saint-Paul-de-Fenouillet. The word *Chorèmes* comes from the Greek root for space and chorus and is a spatial cognition term referring to routes between spaces—in this case, pathways (physical and metaphysical) between plots of vines and between vines themselves. Raised in older barrel with an average production of 165 cases.
- *Côtes du Roussillon Les Chorèmes blanc*: Macabeu 80% and Grenache Gris 20%: From a single parcel of vines planted as a field blend in 1950, this grows on a high, north-facing slope of black schist soil in Saint-Paul-de-Fenouillet. The grapes are harvested together, fermentations take place in amphora and steel, and the wine is raised on its fine lees in steel. Production of this rare and remarkable wine averages 165 cases.

