Château Coupe Roses Minervois





Minervois Les Vignals 2020

The Vignals bottling from Françoise le Calvez and her husband Pascal Frissant takes its name from their Vignals vineyard, which is planted entirely to syrah and is their highest- elevation parcel. However, it is not a single vineyard bottling, as syrah only comprises sixty percent of the cépages, with this augmented by thirty percent grenache and ten percent of very old vine carignan. The wine is again fermented with native yeasts and raised entirely in stainless steel tank. The 2020 Vignals offers up a deep and complex nose of black raspberries, pepper, smoked meats, garrigue, limestone soil and plenty of upper register smokiness. On the palate the wine is full-bodied, focused, black fruity and deep at the core, with ripe tannins, fine focus and grip and a long, complex and very well-balanced finish. This is quite syrahdominant in its aromatic and flavor profile and reminds me a bit of the old Fonsalette Syrah bottlings from the decade of the 1980s. Another fine value. 2026-2045.

91 pts- John Gilman, View from the Cellar, July-August 2022

Minervois Les Vignals 2019

Meaty. Blueberries and blue steak and blue storm river and the taste of fire embers after rain. The purple-raw-tawny smell of young hope and sweat and love and angst. It tastes like Glastonbury. Tastes like mud and rum and music so freaking gorgeous your bones are humming and it tastes like a wet tent.

17 pts- Tamlyn Currin, Jancis Robinson, May 2021

