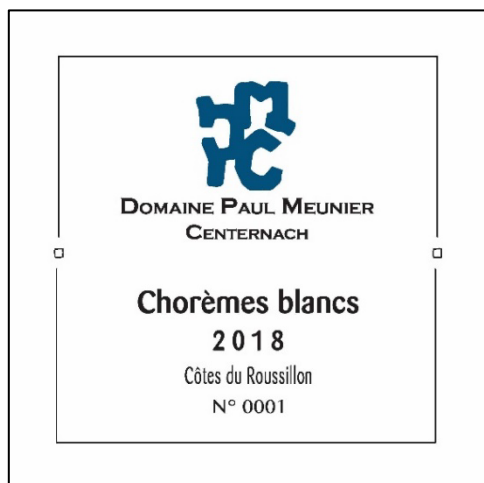


# Domaine Paul Meunier Centernach, Roussillon



## Côtes du Roussillon Villages “Les Chorèmes” Blanc 2018

Full bottle 1,374 g. 80% Macabeu, 20% Grenache Gris on black schist from the commune of St-Paul-de-Fenouillet. A single, high, north-facing, complanted vineyard. Planted in 1950. All their vineyards are worked completely organically and they use a horse rather than a tractor for vineyard work. The grapes were harvested together. Fermented in amphora and steel, élevage on fine lees in steel. Minimal sulphite additions. 2,200 bottles produced.

*Smells of wild honey and mountain herbs, chypre and cistus. The texture, which is the first thing that fills the senses, feels like hand-made cotton paper in its crisp yet tensile, fibrous strength, and the way it makes the colours of the wine appear richer and deeper, the way it carries the watermark of the vineyard. I can taste honeysuckle and candied orange peel, lanolin and the melting wax of a soy candle. It's a wine that seems to carry the last-gold-glow-on-rocks of early sunset, the dust of time, and incipient, tentative shadows teasing at the lustrous burnish of the fruit. It's full, rounding out like a Buddha belly of calm stillness in the mid palate; but narrows to a long, long, silvery silk ribbon on the finish. It is a wine worth complete attention.*

**17.5 pts**– Tamlyn Currin, JancisRobinson.com, September 2022