

Domaine Paul Meunier Centernach, Roussillon



Côtes du Roussillon Villages “Les Chorèmes” Rouge 2018

Full bottle 1,360 g. Certified Ecocert organic. 60% Carignan, 20% Grenache, 15% Syrah, 5% Lledoner Pelut. From four parcels of very old vines in Lesquerde, Maury and St-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. Élevage in older barrels. Bottle 1,151 of 2,100 bottles made.

Interesting that the first sniff of this wine reminded me a little of the Meunier Maury VDN. Fresh-leather breath, simmering damsons, that incense of mixed spices that you get when you open the door to your spice cabinet (the cinnamon always a little ahead of the others), a fingertip of plum syrup slightly burned on the stove top. Tannins grooved with xeric charm: the old-vine Carignan cavalcade. Following, Syrah, with its underbrush pathways of dry Med herbs and the sweet caress of well-worn leather. And then Grenache, tucking in on the finish: a sine curve of generous fruit, sweet-meat charcuterie tang, wild plum turning toffee apple under the edges of your tongue. A finish of ruffled velvet.

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

The Les Chorèmes rouge cuvée from Paul and Lucile Meunier is one of their old vine bottlings, with the cépages for this wine being sixty percent Carignan, twenty percent Grenache, fifteen percent Syrah and five percent Lledoner Pelut. The élevage for the Les Chorèmes is done in older casks and the 2018 version tips the scales at fourteen percent octane. The wine delivers a lovely bouquet, wafting from the glass in a mix of black raspberries, cassis, smoked meats, pepper, dark soil tones, garrigue and plenty of upper register smokiness. On the palate the wine is full-bodied, focused and complex, with a fine core of black fruit, good soil signature and grip, ripe, buried tannins and a long, well-balanced and quite classy finish.

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