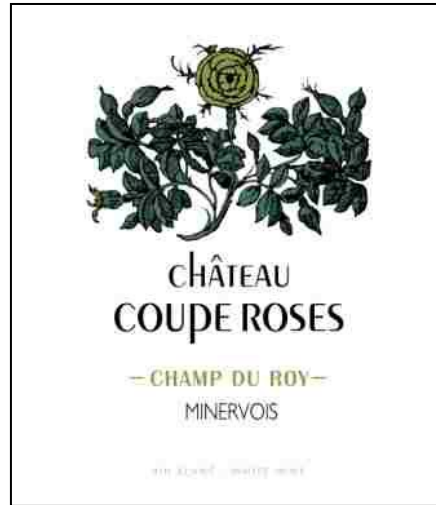


Château Coupe Roses Minervois



Minervois Champ du Roy 2024

The 2024 Champ du Roy Blanc from Château Coupe-Roses is crafted from a blend of seventy percent grenache blanc and thirty percent muscat petits grains. The vines range up to fifty years of age and are farmed biodynamically. The wine does not go through malolactic fermentation and is fermented in stainless steel and raised in both stainless steel tanks and amphora for fourteen months. The 2024 version comes in at 13.5 percent octane and offers up a very pretty nose of fresh pineapple, nectarine, chalky soil tones, orange zest and a musky floral topnote. On the palate the wine is crisp, full-bodied, focused and complex, with a lovely, tropical personality, good soil undertow and grip and a long, well-balanced finish. Good juice. 2024-2028.

89 pts– John Gilman, View from the Cellar, September- October 2025