

# Château Coupe Roses

## Minervois

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*“For wine consumers, especially those who like hand-crafted, highly individual wines that express the place where they were grown and are sensibly priced, the Languedoc-Roussillon is the perfect playground.”*

Jancis Robinson/FT, [www.jancisrobinson.com](http://www.jancisrobinson.com) (June 5, 2010)

### 2006 Minervois “La Bastide”

*“Pascal Frissant and François Le Calvez once again offer some lovely wines at the low end of their price spectrum from their high-elevation sites, beginning with a 2006 Minervois La Bastide—from Grenache, Carignan, and a bit of Syrah—that offers intense, high-toned aromas of black fruit jam, resinous herbs, smoked meats, and citrus oils. With sappy black fruits on the palate vying with pungent herbs and salty, carnal elements, this comes down more on the side of the latter in a finish that reveals slightly rustic tannin. I would plan on enjoying this over the next 12-18 months.”*

89 points— David Schildknecht, The Wine Advocate #184 (August 2009)

### 2006 Minervois “Cuvée Vignals”

*“The Coupe Roses 2006 Minervois Cuvée Vignals—a tank-rendered cuvée favoring Grenache and Syrah over Carignan—smells of blackberry jam, grenadine, resinous shrubs, and roasting red meat. Quite lush on the palate, yet with invigorating salinity and faintly prickling berry skin tartness, this finishes with vigorous persistence and—like its less expensive sibling—a hint of rustic tannic roughness. It should drink well for at least the next two years.”*

88 points— David Schildknecht, The Wine Advocate #184 (August 2009)