

# National recognition for Chateau de Paraza's Minervois 2004 in Newsweek:

July 17, 2006, page 66



## TipSheet

### UNCORKED | LANGUEDOC-ROUSSILLON

If you're looking for a well-priced red to go with summer steaks on the grill, check out the sprawling wine region of Languedoc-Roussillon in southern France. Once mediocre, the region's wines are now robust and delicious, made mostly from Grenache, Syrah and Mourvèdre grapes.

Score/price

**92**  
\$16  
**Château de Flaugergues Coteaux du Languedoc La Méjanelle Cuvée Sommelière 2003** This blend shows currant, dark plum and mocha flavors. Exceptional value.

**90**  
\$19  
**Château Maris Syrah Minervois La Livinière La Touge 2004** This first-rate wine from the Minervois appellation shows blackberry and cherry flavors.

**88**  
\$15  
**Domaine La Croix Belle St-Chinian 2003** Fragrant and fruity, with firm, lip-smacking flavors of blackberry, blueberry and a mineral component as well.

**88**  
\$9  
**Château de Paraza Minervois Cuvée Spéciale 2004** This terrific value is well structured and elegant, with cherry, mineral and spice notes. Enjoy its youthful vigor.

**88**  
\$15  
**Château La Roque Coteaux du Languedoc Pic St-Loup 2003** Taste the spice, mocha, raspberry and blueberry flavors in this red from a top appellation in eastern Languedoc.



**Wine Spectator**

Wine Spectator rates wines on the 100-point scale; all wines are blind-tasted. Prices are those suggested by producers or importers. For more information visit [winespectator.com](http://winespectator.com).

CLOCKWISE FROM TOP LEFT: RAHAY SEGEV—REXNA, PHOTOGRAPH BY REGINA MONFORT FOR NEWSWEEK, PHOTOGRAPH BY DAVID BERKOWITZ FOR NEWSWEEK, PHOTOGRAPH BY DAMIEN DONCK FOR NEWSWEEK, NO CREDIT, PHOTOGRAPH BY DAMIEN DONCK FOR NEWSWEEK