

DOMAINE DE BARROUBIO

Muscat Saint-Jean-de-Minervois



Winemaker
Raymond Miquel

Wine Region
Languedoc

Story

Domaine Barroubio is a lovely 27-hectare estate located in the small, picturesque village of Saint Jean de Minervois. The owner, Raymond Miquel, is an enthusiastic winemaker who carefully crafts delicious wines, fueled by his love for the Languedoc region. He aims to highlight the region's special winemaking potential.

Vineyard

The AOP Saint Jean de Minervois benefits from a cool climate and nutrient-poor soils, yielding slow-ripening Muscat grapes that produce delicate wines. Domaine de Barroubio's vineyards predominantly cultivate the 'Muscat Petits Grain' variety, ideal for sweet and fortified wines. The vineyard's rocky terrain, reminiscent of a lunar landscape, experiences cool nights and sunny days, resulting in a naturally low yield.

Vinification

The grapes are carefully handpicked and sorted, then fermented at a low temperature (11°C) before being fortified with grape alcohol. The wine is aged in stainless steel tanks. Muscat de Saint Jean de Minervois wines follow the traditional sweet-wine-making technique called "mutage", where alcohol is added to the grape must to halt the yeast and fermentation process early.

Tasting Notes

Pale straw color with gold tints in the glass. The nose is of ripe pear, fresh rose and citrus fruit. The palate is rich and powerful, with an aromatic persistence. The mouth is balanced by a zesty acidity in the lingering finish.

Food Pairing

This wine is ideal with foie gras, spicy food such as Indian or Thai food, French cheeses or desserts like apple pie with caramel and vanilla ice cream.

QUICK FACTS

Variety

100% Muscat.

Aging

Stainless Steel Tank.

