

Domaine de Barroubio

Saint-Jean de Minervois & Minervois



The Domaine at-a-glance

Owner: Raymond Miquel
Winemaker: Raymond Miquel **Year Est:** 1400ish
Soil: Limestone and Sandy Clay
Size: 34Ha **Location:** Barroubio, Languedoc-Roussillon
Appellations Produced: Saint-Jean de Minervois, Minervois

The vineyards surrounding the Domaine de Barroubio look like a lunar landscape. Covered with broken-up, chalky (limestone) rocks on the spinal crest of a hill, the vineyards line a road that seems to lead to nowhere. The domaine and the tiny hamlet of Barroubio have been in the Miquel family since the 15th century. The current generation, Raymond Miquel, took over the operation of the domaine from his mother. Today they own 25 hectares in the very small A.O.C Muscat St Jean de Minervois. They also have 9 hectares of Minervois (red), which has some plantings of vines that are over 110 years old.

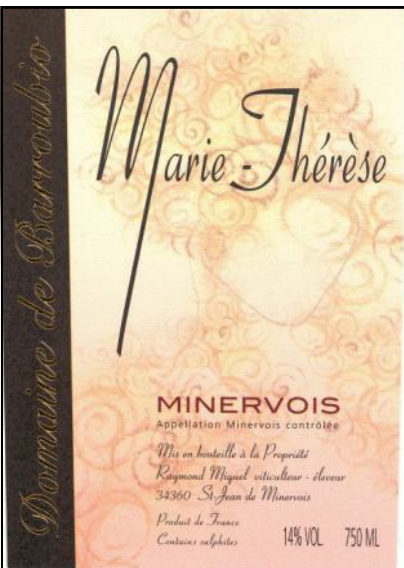
Minervois, which owes its name to Minerva, the Roman goddess of wisdom, has been known for producing fine wine since the time when the Romans first settled here. **AOC Saint-Jean de Minervois** is located at the far northeastern corner of Minervois. It is one of the few appellations where one can see



Marie-Thérèse Miquel



exactly where the appellation begins and ends with the naked eye. The appellation consists of a very defined strip of bright white limestone where the Muscat Blanc à Petits Grains is the only grape variety permitted. Within the space of a few feet one can see the soil change dramatically from white to red, which denotes the boundary of the appellation. The more sandy, clay-rich red soil is where the red grapes that produce **AOC Minervois Rouge** grow. In Saint-Jean de Minervois, the extremely chalky soil and high altitude (Barroubio's vineyards are at 300 meters above sea level) produce an exceedingly complex and structured Muscat. Maximum yields for the Muscat are 28 hectoliters per hectare, although Domaine de Barroubio's miniscule yields are often half of that. There are only six private producers in this tiny appellation. The one cooperative still produces 75% of the wine in Saint-Jean de Minervois.



Syrah 90%, Grenache 10%

“Cuvée Marie-Thérèse” - Minervois 2007

Technical Notes: This red Minervois is produced from Syrah and Grenache grapes. Cuvée Marie-Thérèse is made from a blend of 80% barrel-aged wine (new and old barrels), and 20% tank-aged wine. This combination of barrel and tank ageing adds complexity while at the same time preserving the fresh fruit flavors.

Tasting Notes: This is an exceptionally rich and opulent Minervois. As in previous vintages, the high-altitude Syrah in this cuvée, produces a wine that seemingly has more in common with Northern Rhone Syrah, then it does with Minervois. The wine is black in the glass. In the mouth, the wine is full of black fruit and cassis flavors. The tannins are firm but ripe. In the finish the cassis flavors mingle with white pepper and chocolate notes. This wine is an ideal match for duck, lamb, venison, and short-ribs.

The cuvée Marie-Thérèse is a special wine named for Raymond Miquel's mother Marie-Thérèse (pictured above). She is an impressive woman who, for 12 years following her husband's death, ran the winery by herself. She is truly one of the early pioneers of Minervois, bottling her own wine, and promoting quality in the region.