

# 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



*Raymond Miquel*

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 15<sup>th</sup> 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.



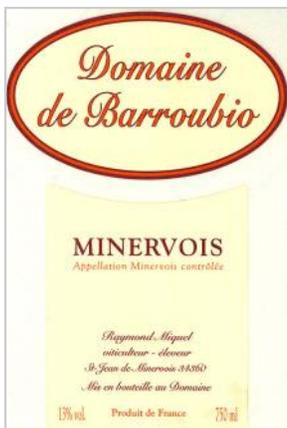
Minervois, owes its name to Minerva, the Roman goddess of wisdom, has been known for producing fine wine since the time when the Romans first settled here. **AOC Saint-Jean de Minervois** is located at the far northeastern corner of Minervois. It is one of the few appellations where one can see exactly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



*A cutout by the roadside, showing the transition from limestone to iron rich red clay.*

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 35%**  
**Grenache 35%**  
**Carignan 30%**

### Domaine de Barroubio—Minervois, Rouge 2014

**Technical Notes:** The grapes used to produce the Domaine de Barroubio Minervois come from south-facing vineyards with very iron rich sandy clay. These vineyards are at a relatively high altitude (300 meters above sea level), which helps moderate the normally hot climate of Minervois. This wine is aged exclusively in tank and spends no time in oak. **1600 cases produced.**

**Tasting Notes:** The Domaine de Barroubio Minervois rouge is dominated by wild briary fruit, and exotic spices in the nose. The wine's wild, exotic side, comes from the Carignan, while the dark black fruit flavors comes from the Syrah. These two grapes are then complimented by the addition of Grenache, which adds hints of red cherry and black pepper. This is a classic Minervois, built to complement grilled meats like lamb, duck, and smoked ribs.