

AOP Muscat de Saint-Jean-de-Minervois
Vin Doux Naturel in 75 cl
Clos les Tailhades

DOMAINE DE
MONTAHUC

Clos Les Tailhades tells the story of the discovery of the emblematic Muscat à Petits Grains grape variety in its magnificent terroir of Saint Jean de Minervois by the new generation at the head of the Domaine de Montahuc. Meeting this vineyard located south of the town, to take a measure of its qualitative potential, we decided to create this new cuvée, modern by its positioning and by putting in play a more traditional twelve-month aging in new barrels



Grape : 100% Muscat petits grains

Terroir : located at the extreme northeastern limit of the "Minervois" appellation, at the foot of the Montagne Noire, the appellation « Muscat de Saint-Jean-de-Minervois » only produces Natural Sweet Wines.

Our vines are located on a very stony limestone soil at an altitude of between 280 and 300 meters.

Quality approach : organic, Ecocert's certification.

Winemaking : the vines, over 15 years old, are cut in goblets shape. No watering. The winemaking is carried out with indigenous yeasts at very low temperature and the aging takes place in stainless steel vats for about 6 months , then aged in new oak barrels for 12 months.

Tasting note : A beautiful pale yellow color with golden highlights. The nose is characterized by floral notes: lily of the valley, jasmine, orange blossom but also on discreet roasted hazelnut notes.

The mouth is very ample and round while remaining fresh on aromas of hot bread, brioche, exotic fruits, tangerine and pineapple. Beautiful aromatic persistence in the end, where we find briochées notes.

Food and wine pairings: It can be served as an aperitif, alongside fish canapés, foie gras, or blue cheese, as a side dish for fresh fruit desserts, or as a finishing touch for a meal.

Aging potential: 15 years

Service temperature: 8-10 °C

Awards :

- Concours Terre de Vins 2023 – Clos les Tailhades 2022 : gold medal

