

LES PETITS GRAINS

VIGNERONS DU VAL D'ORBIEU
LANGUEDOC, FRANCE



The community of St. Jean de Minervois is located on an arid plateau covered entirely by small limestone rock, 820-1000 feet above sea level.

The vineyard benefits from its own "appellation controlee". It is contiguous to but separate from the much larger appellation of Minervois.

Made of 100% Muscat Blanc à Petit Grains, Muscat de St. Jean de Minervois is one of the great sweet, fortified wines of France.



Muscat de St. Jean de Minervois is harvested when the grapes are super-ripe and then fermented in stainless steel tanks. The wine is fortified with neutral grape brandy to preserve the natural sweetness of the Muscat wine.

The wine is a rich golden yellow with an immediate and powerful nose, distinguished by a complex aroma suggesting apricots, quince, mandarin orange, honey and Muscat. On the palate, the wine is simply luscious.

Best drunk young after bottling, Muscat St. Jean is a superb dessert wine and is best paired with white fruit such as peaches, apples and grapes. It is also delicious with rich strong cheeses or desserts such as apple tarts, almond cake or pecan pie.

Traditionally served in France with sautéed foie gras, or with Roquefort cheese, it may also be served before the meal as an exquisite aperitif. Serve well chilled.

Muscat de St. Jean de Minervois

Pasternak Wine Imports . (800) 946-3110
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LES PETITS GRAINS

VIGNERONS DE LA MÉDITERRANÉE

Languedoc, France



Muscat St. Jean de Minervois

THE VINEYARD

St. Jean de Minervois is located just north of the much larger appellation of Minervois. The two are not the same. St. Jean Minervois is a small (700 acres) high altitude (900 ft) limestone plateau planted almost exclusively to “small berry Muscat”, the finest variety. The appellation is farmed by one group of cooperative wine growers and several individual growers. The vineyard benefits from its own “appellation controlee”. The Cave at which our Muscat is made is a long standing member of the Val d’Orbieu and has been involved in innovative and modern winemaking under the direction of Marc Dubernet for over 25 years.

HARVEST & AGEING

Muscat de St. Jean de Minervois is harvested when the grapes are super-ripe and then fermented in stainless steel tanks. The production of the wine is based on the ancient methods of fortification or “mutage”: simply the late harvested grapes are allowed to begin fermentation and then, suddenly, are frustrated in their wish to “go all the way” by the sweetness and sugar of the just fermenting grapes with the strength and “backbone” of the alcohol. The result is a delicious and delicate wine.

WINEMAKER'S NOTES

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Grape Varietal: 100% Muscat Blanc à Petit Grains

