

#### DOMAINE DE MONTAHUC

### Two families project

In 2004 started a joint venture between two families from the wine world: Poudou, originally from Minervois (France) and López-Peidro, winemaking in Valencia (Spain) at Chozas Carrascal.

Michel and Martine Poudou introduced Julian and Maria José in the Minervois region after few years making wines together in Valencia. The Spanish family fell in love by the beauty of Saint-Jean-de-Minervois and decided to start this project together.

### **Organic vineyard**

Here we grow the grapes in different small plots, all of them grown and farmed organically. The main priority is to preserve the environment and biodiversity around us, which allows this outstanding terroir to express its uniqueness. Some of the vineyards are being conversion to organic.

The Carignan soils are pure limestones, chalky clay soils in the Garnacha plots and very fresh clay soils on Syrah soils.

## Winemaking

Grapes are selected in the vineyard, then hand harvested in 12kg boxes. All de-stemmed before vinifying. Each grape is fermented separately with its own native yeasts. Starting from Carignan and followed by Grenache and Syrah.

# **Tasting notes**

**Colour:** red ruby colour with purple hue.

Nose: Fresh aromas that remind us berry fruits such as

blackberries, peppery notes and herbal fragrance.

**Palate:** Youthful red wine that delivers pure, fruit forward black cherries, olive paste, wild herbs and remarkably freshness.

Vintage: 2019

Varieties: Carignan, Syrah and Grenache.

**Apellation:** AOP Minervois

Organic in-conversion + Vegan friendly



