

Clos Du Gravillas “Douce Providence” Muscat de Saint Jean de Minervois

In 1996 John and Nicole Bojanowski, a young Franco-American couple, purchased Clos de Gravillas in the Minervois region of southwestern France and embarked upon a journey of making wine to best reflect the terroir of limestone gravel of their vineyards, where grapes have been grown for hundreds of years.

Perched on a plateau at an elevation of almost 1000', this 15-acre winery lies between the St. Chinian and Minerve canyons in the Parc Naturel of the Haut Languedoc just south of the Black Mountains. This location provides cool evening winds that let the grapes better retain their acidity and the hot summer temperatures assure the development of the necessary alcohol to balance acidity. This element of their terroir helps the grapes develop maximum depth of flavor.

Muscat de St-Jean-de-Minervois is an appellation for Muscat-based vin doux naturel, in the Languedoc wine region of southern France. The appellation is named after *St-Jean-de-Minervois*, a small village at the southern end of the *Massif Central* (the range of low mountains in central southern France). It overlooks the vineyards of the very different Minervois appellation to the south. Due to the slightly higher altitude here (660ft/200m), the climate is cooler than in many wine-growing areas of the Languedoc, allowing the Muscat Blanc a Petits Grains grapes a longer hang-time. This fact – coupled with the excellent drainage and poor soils of the area – means that Muscat de St-Jean-de-Minervois wines are often more complex and more delicate than other Languedoc Muscats.

Douce Providence is pineapple and grapes, flowery and delicate. Delicious on its own as an aperitif or with desserts, dried fruits, Roquefort cheese, fruit salads, sweet Crepes and meringues - A classic with ice cream!

