

Domaine J-B. Sénat Minervois "Le Bois des Merveilles" red 2023



Product price:

€180.00

Product features:

Area: LANGUEDOC

Winemaker: Jean Baptiste SENAT

Vintage: 2023

Appellation: Minervois

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Cépage dominant: carignan

Alcool: 13,5

Product short description:

93/100 RVF. The treasure of the domaine... and perhaps the best red of the Minervois appellation? A unique cuvée from a single plot, both for its geology and geography as well as the age of the vines (Grenache and Carignan). A wine of great depth, which can be kept for many years in a good cellar. The 2023 vintage presents such balance that it would not be a crime to start opening it as early as 2025.

Product description:

PRESENTATION OF J-B. Sénat
+ ALL HIS OTHER WINES IN STOCK

Orders on this

Domaine J-B. Sénat Minervois "Le Bois des Merveilles" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): **93/100**. *Le Bois des Merveilles offers us an elegant Minervois, showcasing a digestible texture with floral length.*

Technical sheet written by the domaine:

Le Bois des Merveilles takes its name from the woods that border our vines in this magnificent garrigue of Trausse... The children call it that hoping to find a treasure one day. Our treasure is this very special soil that gives great depth to this cuvée, remarkable finesse, while maintaining power. An astonishing blend for lovers of fine wine.

Appellation: Minervois AOC

Grape Variety: Grenache 40%, Carignan 60%

Age of Vines: Grenache 60 years, Carignan over a hundred years

Terroir: Siliceous lentils from garrigue and clay-limestone

Vineyard Management: Gobelet

Yield: 30 hl/ha

Vinification: Whole-cluster fermentation

Maceration: 15 days

Aging: Barrels of several wines for 20 months

Bottling: By us at the domaine

WARNING: *the capsule of this bottle is made of food-grade wax. To open it under the best conditions, push your corkscrew directly through the wax, and once it is well into the cork, pull sharply (without using the lever if you have a waiter's friend), in short, "the old-fashioned way." This is my best way to avoid "crumbs" in the bottle!*