

CHÂTEAU VILLERAMBERT-JULIEN

INCARNAT 2008



L'Incarnat from Château Villerambert Julien, made mainly from Grenache, with a hint of Syrah, takes its name from the local marble, Incarnat, from which the Grenache obtains its deep red colour, its ripe fruit flavours and its subtle tannins. This full-bodied wine, aged well away from wood, can grace the most friendly of dinners as well as the most gastronomic.

APELLATION	Aoc Minervois
GRAPES VARIETIES	80% Grenache - 20% Syrah
SOILS	Ferrous Schist for Grenache Chalky clay for Syrah
YIELD	30 Hl/Ha
VINIFICATION	Total destalk - Vatting 19 to 21 days Light pumpings and punching the cap Fermentation about 29°
ALCOHOL RATE	14°
AGING	Inox tank and concrete tank
FINING	Fining in tank
PACKAGING	Heavy traditional Bordeaux bottle Black and red cap Natural cork 49x24
SERVICE TEMPERATURE	17 à 18° - Aération conseillée
ADVISED FOOD	Traditional cooking - Fusion cooking
GARDE	6 to 8 years