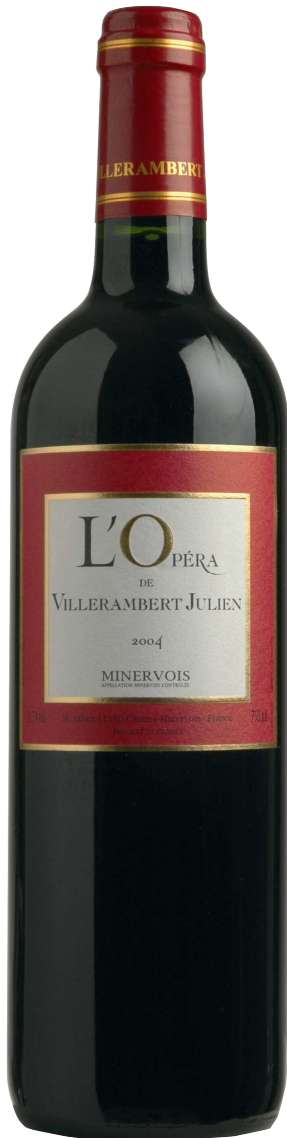


L'OPÉRA DE VILLERAMBERT-JULIEN

RED 2007



L'Opéra de Villerambert-Julien, made from select yields of Syrah, Grenache and Mourvèdre harvested very ripe, vinified and aged without using barrels offers power and suppleness strength and softness as well as a generous aromatic presence. This wine owes its success to its varied possibilities of adaptation to many different dishes.

APELLATION	Aoc Minervois
GRAPES	30% Grenache - 65% Syrah - 5% Mourvèdre
YIELD	38 Hl/Ha
VINIFICATION	Total destalk. Vatting for 22 days. 7 pumping over. Fermentation about 30°C - 86°F
ALCOHOL RATE	13,5°
AGING	Based on a light contribution of oxygen by racking every three monthes
FINING-FILTRATION	Fining after malolactic fermentation in tank. Final sterile filtration before bottling
PACKAGING	Heavy traditionnal Frontignan bottle. Red cap Packaging : 75 cl, 37.5 cl, 50 cl et 150 cl
SERVICE	17 to 18°C - 60 to 62°F
ADVISED FOOD	Red and white meat. Traditionnal terroir dishes
AGEING	5 years