

CHÂTEAU VILLERAMBERT-JULIEN

OURDIVIEILLE 2006



Ourdivieille comes from a gamble of revealing the best potential of Grenache vines on shale. The yield of 18 hectolitres per hectare on barely 1.15 hectares, combined with meticulous attention to detail during the wine making process ensures a rare and unusual wine, which is out of the ordinary.

APPELLATION	Aoc Minervois
VINTAGE	2006
PRODUCTION	2400 bottles of 75 cl
GRAPE VARIETIES	90% Grenache - 10% Syrah
SOIL	Very poor ferrous schistes on a hard slope orientated to East
YIELD	18 Hl/Ha
VINIFICATION	Total destalk - Tanking of 28 days Punching the cap in the vat Fermentation at 28°C to a top of 30°C
ALCOHOL RATE	14,5°
ELEVAGE	80 % in tank 20 % in new oak during 12 monthes
FINING & FILTRATION	Fined in tank Light refiltration before bottling
BOTTLING	Under inert gaz
PACKAGING	Heavy « Sommelier » bottle. Dead leaf coloured
TEMPERATURE of SERVICE	18 to 19°