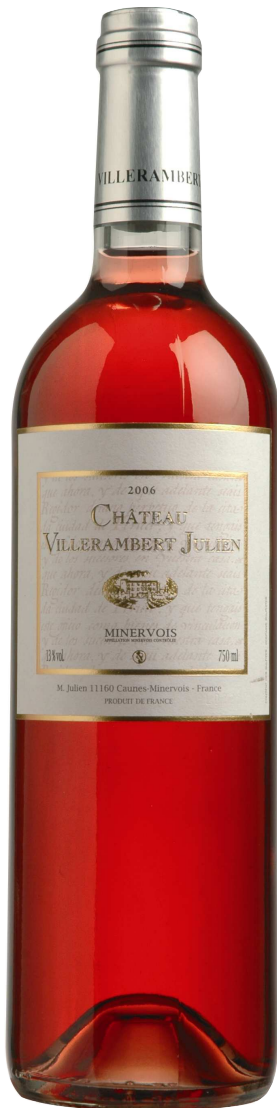


# CHÂTEAU VILLERAMBERT-JULIEN ROSÉ 2009



Château Villerambert-Julien Rosé comes from a subtle fermentation derived from bleeding the most aromatic casks of Syrah, Grenache, Mourvedre and Carignan. Perfectly structured and well balanced, it combines power, finesse and « longueur en bouche ». A wine named Pleasure.

<b>APPELLATION</b>	Aoc Minervois
<b>GRAPES</b>	50% Syrah - 30% Grenache 10 % Carignan - 10% Mourvèdre
<b>YIELD</b>	35 Hl / Ha
<b>VINIFICATION</b>	Total destalk. Extraction of juices by quick bleeding. Racking of the must. Slow fermentation at a constant temperature about 18°C or 62°F Malolactic fermentation not done
<b>ALCOHOL RATE</b>	13°6
<b>AGING</b>	Inox tank and bottles.
<b>FINING-FILTRATION</b>	Fining in tanks. Elimination of tartar. Stabilizing by cold. Sterile filtration
<b>PACKAGING</b>	Heavy traditionnal Frontignan bottle. Silver cap Conditionnement : 75 cl, 37.5 cl et 50 cl
<b>SERVICE</b>	10 to 12°C - 46 to 50°F
<b>ADVISED FOOD</b>	Aperitif. Summer meals. Barbecue parties Exotic and mediterranean cooking in winter
<b>AGEING</b>	8 monthes