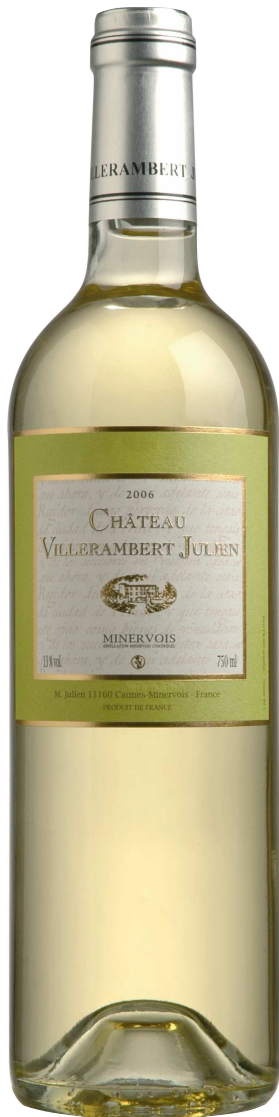


CHÂTEAU VILLERAMBERT-JULIEN

WHITE 2007



Château Villerambert-Julien White, made from Roussanne and Viognier grapes, picked at exactly the right moment, distances itself from woody white wines. It reveals subtle, original and complex aromas of great personality. Produced in limited quantity, it should be kept for the best fish dishes and the best cheeses.

APELLATION	Aoc Minervois
GRAPES	50% Roussanne - 50% Viognier
YIELD	40 Hl/Ha - 16 Hl per acre
VINIFICATION	Direct pressing without grape skin maceration Racking of the must. Slow fermentation at constant temperature about 19°C or 64°F Malolactic fermentation not done
ALCOHOL RATE	13,2°
FINING-FILTRATION	Fining in tank. Elimination of tartar. Stabilization by cold. Final sterile at 0.45 micron
PACKAGING	Heavy transparent Frontignan bottle Little label
ADVISED FOOD	Aperitif Exotic and mediterranean cooking
SERVICE	8 to 10°C - 46 to 50°F
AGEING	3 years