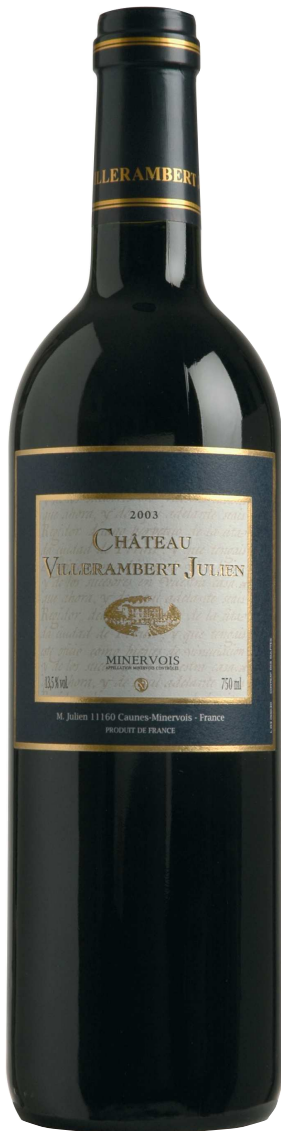


CHÂTEAU VILLERAMBERT-JULIEN

RED 2003



Château Villerambert-Julien Red is truly representative of the most prestigious wines from the Languedoc region. It takes its special status from growing Syrah on great chalky clay soils combined with Grenache on exceptional shale, cultivated in small yields. The required standard is so high that this wine is only produced in very good years.

APELLATION	Aoc Minervois
GRAPES	30% Grenache - 70% Syrah
YIELD	23 Hl/Ha - 10 Hl per acre
VINIFICATION	Total destalk. Vatting for 21 days. 10 pumping over. Fermentation at 29°C or 84°F
ALCOHOL RATE	14°
AGING	Aged in barrels during 12 months. The final blend is done with : - 30% of wine aged in new barrels - 30% of wine aged in barrels of one wine « Château Villerambert-Julien 2002 » - 40% of wine aged in tanks and perfectly aerated
FINING-FILTRATION	Fining and racking before putting the wine in barrels. Final sterile filtration
PACKAGING	Heavy traditional Frontignan bottle. Blue cap. Small label
ADVISED FOOD	Game. Poultry. White and reat meat Gastronomic food.
SERVICE	17 to 18°C - 60 to 62°F
AGEING	8 years and more