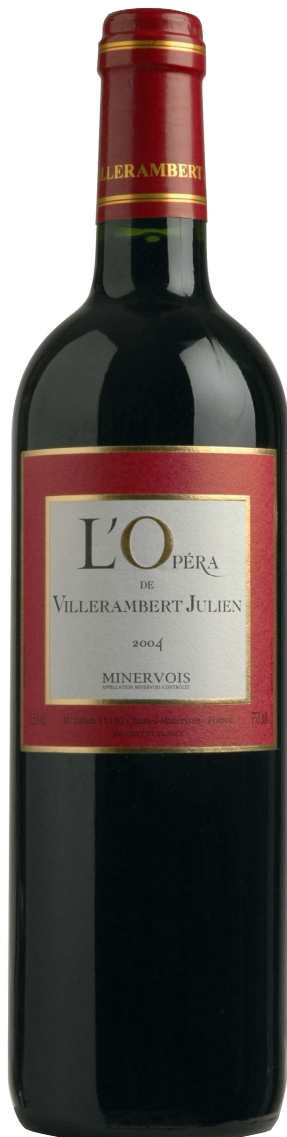


# L'OPÉRA DE VILLERAMBERT-JULIEN

## RED 2005



L'Opéra de Villeraumont-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.

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