

CHÂTEAU VILLERAMBERT-JULIEN OURDIVIEILLE 2004



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.

APELLATION	Aoc Minervois
COLOR	Red
PRODUCTION	1500 bottles of 75 cl
GRAPES	100% Grenache
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°
AGING	90 % in tank 10 % in new oak during 12 monthes
FINING-FILTRATION	Fined in tank Light refiltration before bottling
PACKAGING	Heavy « Sommelier » bottle. Dead leaf coloured
SERVICE	18 to 19°C
AGEING	15 years