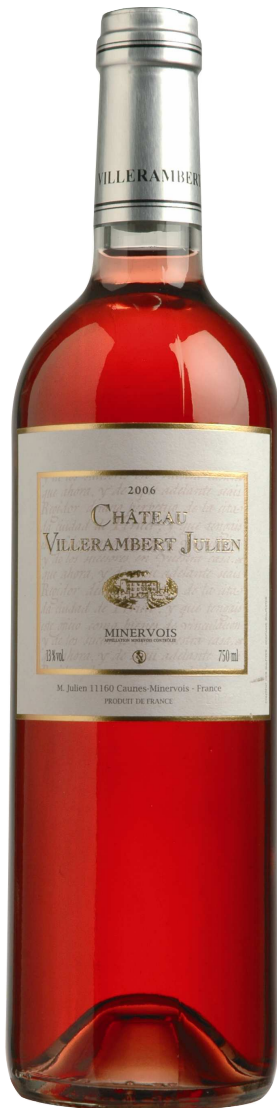


CHÂTEAU VILLERAMBERT-JULIEN

ROSÉ 2007



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.

APPELLATION	Aoc Minervois
GRAPES	50% Syrah - 30% Grenache 10 % Carignan - 10% Mourvèdre
YIELD	35 Hl / Ha
VINIFICATION	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
ALCOHOL RATE	13°6
AGING	Inox tank and bottles.
FINING-FILTRATION	Fining in tanks. Elimination of tartar. Stabilizing by cold. Sterile filtration
PACKAGING	Heavy traditionnal Frontignan bottle. Silver cap Conditionnement : 75 cl, 37.5 cl et 50 cl
SERVICE	10 to 12°C - 46 to 50°F
ADVISED FOOD	Aperitif. Summer meals. Barbecue parties Exotic and mediterranean cooking in winter
AGEING	8 monthes