

LA SYRAH DE VILLERAMBERT-JULIEN

RED 2005



La Syrah de Villerambert-Julien comes from only the one variety, « Syrah ». This is produced from small yields on chalky clay, its preferred soil. Vinified and aged in casks, it produces very pure and powerful aromas, beautiful fine tannins and a great « longueur en bouche ». To be reserved for the finest cuts of meat.

APELLATION	Aoc Minervois
GRAPES	100% Syrah from clay and chalk soils
YIELD	32 HI/Ha
VINIFICATION	Total destalk. Vatting of 20 days 7 pumping over. Fermentation about 28°C
ALCOHOL RATE	13,9°
AGING	Based on a light contribution of oxygen by racking every three monthes
FINING-FILTRATION	Fining after malolactic fermentation in tank Final sterile filtration at 0.45 micron
PACKAGING	Heavy traditionnal Frontignan bottle. Brown cap
SERVICE	17 to 18°C
ADIVSED FOOD	Red and white meat. Traditionnal terroir dishes as cassoulet. Barbecue.
AGEING	6 years