

LES PETITES PARCELLES DE

# la Vieille Julienne

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## Vin de France

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VINTAGE : 2022

COLOR : red

ALCOHOL IN VOLUME : 14%

GRAPE-VARIETIES : 65% Grenache - 20% Syrah - 5%  
Cinsault 5% Counoise - 5% Mourvèdre

VIGNOBLE : 8,5 hectares (21 acres)

SOIL : Mixture formation and Miocene alluvial  
Villafranchian terrasses, modern post-wurmiennes  
alluvium – Mainly yellow sand mixed with clay and  
limestone. North facing terraces.

AVERAGE AGE : 35 years

YIELD : 38 hectoliters per hectare (per 2,5 acres)

WINE GROWING : As it should, addition of natural compost – Superficial tilling (scrapping and hoeing), spray  
based on copper and sulfur with addition of teas Biodynamic agriculture – certified Biodyvin and Demeter ®

WINE MAKING PROCESS : Harvest entirely done by hand – First selection in the vineyard and second selection  
in the cellar – Entirely destemmed – Natural yeast only – No adding sulfites – Vatting 20 days in concrete  
with temperature controlled – Soft extraction in order to respect the grapes.

AGEING : One year, 50% in large old « foudre », 50% in concrete tank.

BOTTLING : Without fining and filtration, adding 2mg/litres sulfites.

SERVING TEMPERATURE : 16°- 18° C (61° - 64° F)

POTENTIAL AGEING : 5 - 10 years

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