

DOMAINE DE
la Vieille Julienne

CHÂTEAUNEUF DU PAPE A.O.P

PARCELS SELECTION : « *Les Hauts-lieux* »

VINTAGE : 2020

COLOR : Red

ALCOHOL IN VOLUME : 15,5%

GRAPE VARIETIES : 65% Grenache - 20% Mourvèdre - 10%
Cinsault - 5% Counoise

VINEYARD : 4,5 hectares (11.1 acres)

SOIL : Mixture formation and Miocene/Helvetian alluvial
Villafranchian terrasses, modern post-wurviennes
alluvium – Mixture of quartzite rollers, clay and rare
molassic yellow sands – North facing terrasses.

AVERAGE AGE : + 70 years

YIELD : 17 hectoliters per hectare (per 2,5 acres)

WINE GROWING : As it should, addition of natural compost –
Superficial tilling (scrapping and hoeing), spay based on copper and sulfur with addition of teas. Biodynamic
agriculture – certified 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 wooden
vat with temperature controled – soft extraction in order to respect the grapes.

AGEING : One year in large old « foudre » and 6 months in bottle.

BOTTLING : Without fining an filtration, adding 2mg/l sulfites.

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

POTENTIAL AGEING : 15 - 20 years

