

DOMAINE DE
la Vieille Julienne

CHÂTEAUNEUF DU PAPE A.O.P

PARCELS SELECTION : « *Les Trois Sources* »

VINTAGE : 2020

COLOR : Red

ALCOHOL IN VOLUME : 15%

GRAPE VARIETIES : 70% Grenache - 10% Cinsault - 5%
Syrah - 5% Counoise - 5% Mourvèdre - 5% others

VINEYARD : 8,5 hectares (21 acres)

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

AVERAGE AGE : + 75 years

YIELD : 19 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 concrete 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 and filtration, adding 2mg/l sulfites.

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

POTENTIAL AGEING : 15-20 years

