

DOMAINE DE

# la Vieille Julienne

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## COTES DU RHONE A.O.P

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PARCELS SELECTION : « *lieu-dit Clavin* »

VINTAGE : 2020

COLOR : Red

ALCOHOL IN VOLUME : 14,5%

GRAPE-VARIETIES : 75% Grenache - 10% Cinsault - 5% Syrah - 5% Mourvèdre - 5% others

VINEYARD : 5,5 hectares (13.6 acres)

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

AVERAGE AGE : + 85 years

YIELD : 27 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 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 in large old « foudre » and 6 months in bottle.

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

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

POTENTIAL AGEING : 10 - 15 years

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