

DOMAINE DE

la Vieille Julienne

CHÂTEAUNEUF DU PAPE A.O.P

PARCELS SELECTION : « *Réserve* »

VINTAGE : 2022

COLOR : Red

ALCOHOL IN VOLUME : 16%

GRAPE VARIETIES : 85% Grenache - 10% Syrah - 5%
Cinsault

VINEYARD : 1,5 hectares (3,7 acres)

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

AVERAGE AGE : more 100 years

YIELD : 12 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 wooden
vat 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/l sulfites.

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

POTENTIAL AGEING : 15 - 20 years

