

DOMAINE DE  
**la Vieille Julienne**

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**CHÂTEAUNEUF DU PAPE A.O.P**

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PARCELS SELECTION : « *Réserve* »

VINTAGE : 2020

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 : 14 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 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

