

Château du Vieux Parc

CUVEE SELECTION RED

AOP CORBIERES

TERROIR :

South of France, Languedoc
AOP CORBIERES, Terroir de Lézignan
Slopes of clay and limestone
Stony terraces from the Orbieu River
Sustainable agriculture
HVE / High Environmental Value. level 3.

GRAPE VARIETIES- AGE OF VINES

Carignan 40%	(60 to 80 years)
Syrah 40%	(20 to 30 years)
Grenache 10%	(30 years)
Mourvedre 10%	(20 years)

VINIFICATION:

Carbonic maceration for carignan
De stemmed then traditional vinification for other grapes.
Maturing in French oak cask during 12 months
25 % of new barrels

TASTING NOTES:

*Beautiful deep, young hue.
Rich nose of spicy pepper backed by plum, bigarreau cherry,
liquorice, and also black olive, refined vanilla oak.
A full-bodied Corbieres, harmonious with a lot of charm, tannins
begin to blend. A distinctive wine needing more bottle time.*

AWARDS:

Médaille d'Or Concours Général Agricole de Paris 2019
Médaille d'Or Concours des Grands Vins du Languedoc 2019
Médaille d'Argent Mondial de Bruxelles 2019
Médaille Argent Decanter Awards 2019
Guide Hachette, Guide DVE, Bettanne et Desseauve

ADVICES:

To taste with meat: leg of lamb, duck breast or game
Temperature 16°- 18°
Keeping: 10 years
Also available in magnum 150 cl.



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Château 
in **Vieux Parc**

