

Château du Vieux Parc
CUVÉE SELECTION BLANC

AOP CORBIERES

TERROIR :

South of France, Languedoc
Terroir de Lézignan
Stony terraces above the Orbieu River
Sustainable agriculture
Certification HVE

GRAPE VARIETIES

1/3 white grenache
1/3 roussanne
1/3 vermentino

VINIFICATION:

Destemmed and sorted harvest
Vinification on fine lees in new barrels,
And then maturing in the French oak during 6 months

TASTING NOTES:

pale gold with green nuance
six months vinification in barrels give a toasted hue
with fruity nose.
On the palate, round, lively first taste
and then well-balanced with a delicate retro-olfaction of
exotic fruits and white flowers.

Beautiful harmony

ADVICES

Temperature 10-12°
Keeping : 5 years

For aperitif, fish in spicy sauce.
Also with goat and ewe cheese



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