

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 – certified Vitéalys*

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:

Gilbert et Gaillard 2014: « *Beautiful deep, young hue.
Rich nose of spicy pepper backed by plum, bigarreau cherry,
black olive, refined vanilla oak.
A full-bodied Corbieres still under oak influence.
Fruit is poised to take a front seat.
A distinctive wine needing more bottle time.* »

AWARDS:

Vintage 2011: GOLD Medal in Corbieres Competition 2014
Gold Medal in Concours Mondial de Bruxelles 2013
Vintage 2013 :
Silver Medal in Concours Mondial de Bruxelles 2015

ADVICES:

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

Château 
in Vieux Parc



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