

Château du Vieux Parc
CUVÉE AMBROISE

AOP CORBIERES

Château 
du Vieux Parc

TERROIR :

South of France, Languedoc.
AOC CORBIERES, terroir de Lézignan,
slopes of clay and limestone
pebbly terraces from the Orbieu river
Cultivation sensitive to environment

GRAPE VARIETIES:

80% Syrah
20% Mourvèdre

Low yields : 15hl/ ha

VINIFICATION:

in oak cask during 18 months
new barrels – French oak

TASTING:

Deep and dark color
Spicy Nose with black fruits
Well balanced and unctuous mouth
Long and harmonious finish

ADVICES:

Keeping : 10 years - optimum at 5 years
To taste with red meat and game

Packaging: bottled in bourguignonne 750 ML



11200 CONILHAC CORBIERES (France)
Tél. 04 68 27 47 44
Email: contact@chateau-vieuxparc.fr
www.chateau-vieuxparc.fr