

Château du Vieux Parc CUVÉE PIERRE MIALHE

AOP CORBIERES

TERROIR

South of France, Languedoc.

Terroir de Lézignan, Clayey limestone slopes pebbly terraces from the Orbieu river. Cultivation sensitive to environment

GRAPE VARIETIES

Blend of Syrah 50% (5 to 15 years old)

Grenache 25% (5 to 30 years old)

Carignan 25% (20 to 50 years old)

VINIFICATION

Carbonic maceration for carignan.

De-stemmed and traditional vinification for the other grape varieties. Vinification under temperature control.

TASTING

Beautiful concentrated hue.

Distinctive nose of stone fruits, condiments and spice.

Well-balanced palate with nicely harnessed power and upfront fragrance. A racy, generous Corbières.

Uncork for a leg of venison.

Bottled in bourgignonne shape , 750 ML

Temperature 15°- 17°

Keeping : minimum 5 years

Château 
du Vieux Parc



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