

Château du Vieux Parc CUVÉE SÉLECTION RED

AOP CORBIERES

VINIFICATION

Carbonic maceration for carignan.

De-stemmed then traditional vinification for syrah,
Grenache and Mourvèdre.

MATURING

in oak cask during 12 months, 20% of new barrels

GRAPE VARIETIES

Carignan 40% (vines : 60 à 80 years old)

Syrah 40 % (30 years old)

Grenache 10% (30 years old)

Mourvèdre 10% (20 years old).

TERROIR

South of France, Languedoc. AOC CORBIERES, terroir de
Lézignan, slopes of clay and limestone pebbly terraces from
the Orbieu river sustainable agriculture.

TASTING

Beautiful deep, young hue. Rich nose of spicy pepper backed
by plum, bigarreau cherry, black olive, refined vanilla oak.

A full-bodied Corbières still under oak influence.

Fruit is poised to take a front seat. A distinctive wine needing
more bottle time.

VINTAGE 2011

**Médaille d'OR au CONCOURS MONDIAL DES
VINS DE BRUXELLES 2013**

Médaille d'OR au Concours du Cru Corbières 2014

To taste with leg of lamb, meat in sauce and game.

Keeping minimum 10 years

In bottles shape terroir, 750 ml

Also available in magnum, 150 CL

Château 
du Vieux Parc



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