

Cuvée L'ALOUETTE

IGP PAYS D'OC

TERROIR

South of France, Languedoc.

Slopes of clay and limestone pebbly terraces from the Orbieu river sustainable wine growing.

VINIFICATION

100% de-stemmed then traditional vinification under temperature control.

GRAPE VARIETIES

Blending of Merlot 50%

Cabernet Sauvignon 20%

Cabernet Franc 30%.

TASTING

Garnet-red color, deep.

Ripe nose with roasted fruit, and spices.

Riche and soft mouth with round and mellow tannins.

Harmonious, balanced wine.

Température : 15°-17°

Keeping : 5 ans

bottled in bordelaises séduction 75cl.

To taste with cold meat and barbecue.

Château 
du Vieux Parc



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