



DOMAINE
VIRGILE JOLY

VIRGILE BLANC 2005

Vin de Pays de l'Hérault
100% white Grenache
Serve at 16°C, lightly aired
Cellaring: 5 to 10 years after harvest
Ageing: 12 months in tanks, 18 months in oak casks

Quite deep gold colour already. Heady scents – souk spices, marzipan, and a delicate waft of hawthorn blossom. There is a real excitement in this wine, like an unwrapped parcel. It's bold, yet elegant. Seems more savoury than the 2004, definitely has more power and weight. Just a glimmer of honey and lacy elderflower edges around beautifully sculpted baked-pear fruit. Somehow slightly less wild-child, more grown-up than the 2004. That same dry refined hazelnut note on the finish. Glorious. (Tamlyn Currin for Jancisrobinson.com)



Vin issu de raisins de l'agriculture biologique certifié ECOCERT FR-BIO-01

* *Sud de France*

Jancis Robinson
JancisRobinson.com

Jancis Robinson tasting note: 17,5/20



Guide Gilbert et Gaillard 2011: 92/100

bettane+desseuve Guide Bettane et Desseuve: 15,3/20

Terre de Vins

N°1 du Palmarès Terre de vins « La bio-diversité »

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