



DOMAINE
VIRGILE JOLY

VIRGILE BLANC 2006
Vin de France

100% white Grenache
Serve between 11 and 14° C, lightly aired
Cellaring: 5 to 15 years after harvest
Ageing: 12 months in tanks, 18 months in oak casks
Alc. percentage: 14,5% vol.

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.

Food & Wine Pairing: Its freshness and persistence allow refined meal pairing, as well as fish, poultry or cheese plate. It needs to be served between 11 and 14°C.



Wine Made with Organic Grapes Certified ECOCERT FR-BIO-01

 *Sud de France*



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