



DOMAINE VIRGILE JOLY

VIRGILE ROUGE 2002

AOC Coteaux du Languedoc
Grape varieties: 30% Carignan, 40% Grenache, 30% Syrah.
Ageing : 9 months in concrete tanks, 12 months in oak
casks, 3 months in bottles
Best served: Open half an hour before
drinking and serve at a temperature of approx 16 degrees.
Will keep for 7–10 years or can be drunk now.

“This red wine has an intense ruby colour with lively red glints. The ‘tears’ are long and slow. Intense, the first ‘nose’ is of ripe black fruits the second expresses spices, olives and aromas of the garrigue. It is nicely complex and ripe.

The ‘mouth’ is round with a rich finish and a harmonious balance of freshness and very elegant tannins. The lasting taste is of black olives and liquorice. This wine is deep and well balanced and is a splendid expression of the vintage too.”

Best served with: slowly cooked lamb, navarin of lamb and daube of beef or game.

Decanter Wine Awards 2010: Commended



Guide Dussert- Gerbert 2011

Jancis Robinson Tasting note: 16

Jancis Robinson
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