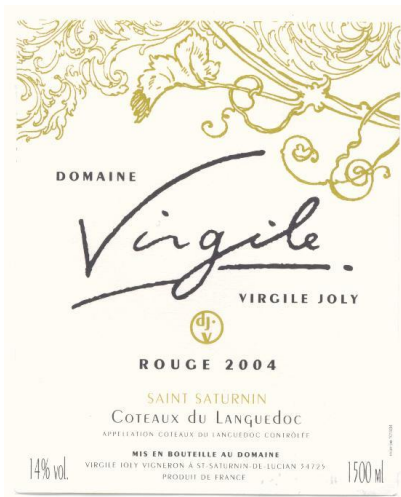




## DOMAINE VIRGILE JOLY



### VIRGILE ROUGE 2004

AOC Coteaux du Languedoc

40% Grenache, 30% Carignan, , 30% Syrah.

Serve at temperature above 16°C

Can be kept 3 to 10 years after harvest

Raised 18 months in concrete vats, 12 months in oak barrels

Acohol : 14.5°

To serve : allow to breathe for approximately 30 minutes

**Virgile** is a fine wine, well structured and elegant, with aromas of strawberry jam, liquorice and vanilla. The final notes are distinguished, with flavours of pepper and the garrigue. It is both a powerful and smooth wine and is the perfect accompaniment to refined dishes, meat in sauce, lamb, game and even chocolate.



AGRICULTURE  
BIOLOGIQUE

Vin issu de raisins de l'agriculture biologique certifié ECOCERT sas F32600

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