



DOMAINE VIRGILE JOLY

VIRGILE ROUGE 2007

AOC Coteaux du Languedoc Saint-Saturnin
40% Grenache, 30% Carignan, 30% Syrah
Ageing: 12 months in concrete tanks,
12 months in oak casks, 3 months in bottles
Cellaring: 5 to 15 years after harvest
Serve at around 18°C and decanted

One-third each Grenache, Carignan and Syrah. One year in barrel and one-and-a-half years in tank. Lower yield: 20-25 hl/ha. Chocolatey on the nose, unfolds to generous perfumed cherry. The fruit is so ripe that it bursts in the mouth, sweet and as generous as the bouquet. Tight tannins, and very dense. Liquorice and a roasted-fruit edge and dusty church-pew spices. Some elegance, just countered by perceptible heat on the finish, holding it back from greatness. (Tamlyn Currin for Jancisrobinson.com)



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

* *Sud de France*

Medals and awards



87/100 Guide Gilbert & Gaillard 2015



17+/20 Jancis Robinson tasting note



Concours Signature bio 2012 : Gold medal

Concours des vins de la Vallée de l'Hérault 2012 et 2014: Gold medal



Challenge Millésime bio 2013: Silver medal



International Wine Challenge 2011: Bronze medal



Decanter World Wine Awards 2011: Bronze medal



Guide Hachette des vins 2012

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