



DOMAINE VIRGILE JOLY

VIRGILE ROUGE 2009

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. Licorice 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



Decanter World Wine Awards 2014: silver medal



Guide Gilbert & Gaillard 2015: gold medal

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