



DOMAINE VIRGILE JOLY

VIRGILE ROUGE 2010

AOC 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)



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

Medals and awards



Guide Gilbert & Gaillard 2016 : médaille d'Or



Challenge Millésime Bio 2016 : médaille d'Or



Concours national des Vignerons Indépendants 2016: médaille d'Argent

 *Sud de France*

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