



DOMAINE  
**VIRGILE JOLY**

**VIRGILE ROUGE 2013**  
AOC Languedoc SAINT-SATURNIN

40% Grenache, 30% Syrah,  
30% Carignan  
Manual harvest  
Ageing: 12 months in concrete tanks,  
18 months in oak casks,  
3 months in bottles  
Cellaring: 5 to 15 years after harvest  
Alc. percentage: 15% vol.  
Serve at around 18°C and decanted

Grenache, Carignan and Syrah grew on old vines and are harvested when they reach full maturity, then sorted by hand.

The Virgile rouge's texture and velvety tannins soften this bold, dark-fruited, and spicy wine. On the nose we smell chocolate, unfolds to generous perfumed cherry. Then, the intense mouth leads us to liquorice and subtle vanilla notes, that weave harmoniously with pepper and black fruit aromas. Sublime.

**Food & Wine Pairing:**

Expressive and soft at the same time, it reveals the most refined cuisine, and goes perfectly well with *boeuf bourguignon* or game cooked in pepper sauce, dry goat cheese, and black chocolate in dessert.



Organic wine certified by ECOCERT FR-BIO-01

 *Sud de France*



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