

« Virgile » Red 2003 – Coteaux du Languedoc, Saint Saturnin

Grape varieties:

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

Ageing :

9 months in concrete tanks, 12 months in oak casks,
3 months in bottles

Best served: Now or can be kept for 10-15 years.
Open half an hour before drinking and serve at a
temperature of approximately 17 degrees.

“This red wine presents a ruby colour with reflections of purple. The ‘tears’ are long and slow. Superb, the nose is very pure with aromas of pureed blackcurrants and spices, with an elegance of vanilla aromas from the oak. The second aromas express the scents of spices, olives and the garrigue.

The mouth is supple and round. Its tannins are dense and closed with final flavours of wood and minerals. The lasting length rests on tastes of liquorice and black olives.

This wine has very good structure, aromas and clarity, expressing enormous potential.

Best served with: Lamb, rabbit, venison noisettes, daube of taureau, offal or casseroles of autumn vegetables.

