

# Château Viranel

**Arômes Sauvages**  
VDP de Cessenon

**Blend :**

100% Alicante Bouschet



**Terroir :**

Limestone/Clay soil  
Old vines planted in 1939  
Yield is 35 hl/ha

**Vinification :**

Grapes are manually harvested at optimum ripeness and are destemmed. They undergo traditional fermentation in concrete vat and a long maceration of 15 to 20 days. Extraction by release is carried out exclusively by workers. Ageing occurs in our wine storehouses and the wine is bottled in the vineyard under our care.

**The Oenologue's word :**

The wine is an inky colour. On first smell, an array of elements jump out from pepper, very ripe crushed black fruits, thyme, and fennel to toasted pine nuts. A slightly musky scent brings to mind the name 'Wild Aromas'. Finally the palate is surprisingly smooth. It is not at all heavy and the tannins are still young but with plenty of ageing potential. Dark chocolate, mocha and nuances of graphite and spices tickle the senses. Decant in order to further open up this wine which is full of promise and bravely unusual. This is a wine which can be left to age for 5 to 7 years in the right conditions.

