

VIRANEL

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Cuvée "V" de viranel AOP Saint-Chinian

Blend:

- 60 % Syrah
- 40 % Grenache

Terroir :

- Crès (villafranchien)
- South - South West exposure hillsides
- 45 years old vines
- Yields 25-30 hl/ha

Vinification :

Harvested at the optimum of maturity. Total destemming. Traditional vinifications with long macerations. Extraction by « rack and return » technic and « punch down » only. Long macerations from 30 to 40 days. Oak ageing in french barrels for 40% of the selection. Estate bottled.

Tasting :

Robe: black & dark. After carafing this wine releases aromas of red berries (blackcurrant, blackberries), & plants of scrubland. The mouth is silky, marked by powerful and velvety tannins. The explosion of flavours is dominated by the licorice, the violet with notes of chocolate.

Serving suggestions :

Grilled meats, meats in sauce and games... for example: Bourguignon Beef, mutton stew, jugged hare, haunch of hind, stew of wild boar, beef rib, veal kidneys, grilled andouillette, Saint Nectaire, camembert in the oven and many other agreements according to your imagination and your culinary talents!

