



UNION DE PRODUCTEURS DE SAINT-ÉMILION

CHATEAU VIRAMIERE

AOC Saint-Emilion Grand Cru

- Mise de Propriété -



Background:

Château VIRAMIERE has been a family domain for six generations.

Location:

Situated on the southern slope of Saint-Emilion, in the parish of Saint-Etienne de Lisse.

Vineplants
and soils:

86% Merlots, 9% Cabernets Francs and 5% Cabernets Sauvignons on clayey soil.

Winemaking
And
ageing methods:

The wines of Château VIRAMIERE benefit from an original automated receiving system for the grapes, using the gravity. The wines have their own stainless steel vats. Alcoholic and malo-lactic fermentation takes place in vats where temperature is controlled. Long maceration during 10 days. The wines are aged in vats and in oak barrels. Fining and filtration before bottling; storage in an air-conditioned warehouse.

Wine characteristics:

These wines, very much sought after by amateurs of fine wines. They have body, remarkable colour and very nice aromas.

Vintage 2003 :

Intense and brilliant cherry red colour. The nose is complex and pleasant and reveals red fruits aromas (strawberry), with spicy hints. On the mouth, the wine is well-balanced, with a good structure and concentration. Very good length at the end.