

LES VIALAS - AOP Minervois

Jerome produces two different Minervois in Camplong.

LES VIALAS is the most classic one. This wine match with the style of Jerome's estate: no

over maturity, balance, freshness and fruit.

That's the real expression of a cold microclimate in Languedoc. Syrah is harvested on end of

september and Carignan rarely before the 20th of October. Fresh nights and long maturation of tanins and aromas give style.



- Terroir :** Schistous or limestone depending on the plots
Altitude between 220 and 320 meters above sea-level
Mediterranean climate moderated by altitude and proximity of Montagne Noire.
- Grapes :** 60% Syrah - 40% Carignan
- Yields :** 35 - 40 hl/ha depending on the vintage
- Wine Making :** Date of harvest at the optimal phenolic maturity.
Manual harvest. Grape sorting in the vineyard
Total destalking
Pre-fermenting maceration for one week and long traditionnal maceration managed by tasting depending on feature of each vintage
Controlled temperature of fermentation limited at 27-28°C
- Ageing :** 18 months in tanks and barrels