



# LE VIEUX CHARLES



## AOP Languedoc

VINTAGE:  
2021

GRAPE VARIETIES:  
65% Grenache N, 35% Syrah N

VINE AGE:  
40 years

LABEL:  
Organic Certified

SOIL/EXPOSURE:  
Clay-limestone, north-west exposure

VINIFICATION:  
Hand-harvested in crates. Indigenous yeasts, 21- and 30-day maceration, daily gentle pumping-over, trapping at end of maceration. Unfined, unfiltered.

AGEING:  
Terracotta amphora for the Grenache and 500l 5-wine barrels for the Syrah.

TASTING:  
Black fruit and spice on the nose. Slightly cold attack, lots of amplitude with a wine that expands, powerful, great clarity of aromas, greedy and elegant tannins to match, saline notes on the finish.

FOOD PAIRING:  
Red meat grilled or in sauce, turnip tatin...

TOTAL SO<sub>2</sub>: <45 mg/L - TAV: 14.5%.

AGING POTENTIAL: 7 to 10 years

A STORY:  
"Le Vieux Charles" was the name given by Georges Guynemer, World War I ace, to his planes, in reference to his mechanic...

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*Clos des Ors*



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