



## Vin de Pays de Vaucluse

Red

2014

Médaille d'Or - Concours Vignerons Indépendants de France



### Terroir :

Clay and sand  
15 years old vines.

### Grappes :

50% Syrah  
50% Merlot

### Yield :

35 hl/ha

### Vinification :

Mechanical harvesting.  
10 to 15 fermentation and maceration days  
Aged in vat.

### The Vintage :

2014, a "vintner's vintage"! Early then late, 2014 was a year where experience and vigilance proved to be precious allies until to harvest time. 2014, a year with yield larger than last years giving a very aromatic vintage with great fineness and freshness.

### Tasting Notes :

Lovely deep ruby robe with purple tints.  
Fruity nose on small black berries (blackcurrant), red fruit and sweet spices notes.  
Crisp and fresh mouth on lovely fruity flavors (redcurrant) with some light touch of sweet spices on the final.

### Winemaker's Advice :

A wine for every day, where simplicity is the key. Serve at 14°C.  
May be enjoyed lightly chilled in the summer (12°C)

### Packaging :

Bottle 750 ml

Domaine  
la Millière

Châteauneuf-du-Pape  
Côtes du Rhône

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