



## CHÂTEAU VIEUX MOULIN PULP

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Château Vieux Moulin is a 200 year old estate located in the Languedoc appellation of Corbières. This is the largest appellation the Languedoc with a range of terroirs, and a climate that benefits from the warmth of the Mediterranean, tempered by the cool Atlantic “Cers” wind. The main grape variety here is Carignan, which can sometimes be quite rustic, but comes into its own when cropped from low-yielding old vines, producing wines of richness, spice and concentration.

After he finished military service nearly 20 years ago, Alexandre They came to help out at the family wine estate Chateau Vieux Moulin in the Languedoc appellation of Corbières. Soon afterwards he was given the opportunity to take over the estate despite having very limited experience of winemaking, but the choice was either take on the responsibility, or sell. Alex dived headfirst in and learned on the job, making him the 7th generation of his family the run the domaine.

Vieux Moulin was being farmed largely along organic lines, but now all 28 hectares are fully certified. Alex is unafraid to challenge the status quo and explore new angles of winemaking, but never at the expense of what’s in the glass, and the wines always represent their origins in the vineyard. The range includes both conventionally made wines and some very on-trend natural releases. The wines are made with natural yeasts and at most low levels of SO<sub>2</sub>, but in some cases no additions at all. All the wines are strikingly packaged, and the zero sulphur wines are clean and very technically and precisely made – just delicious wines which happen to be natural.

“Pulp” is an orange wine made of Grenache Gris from a parcel of 65 year old vines grown on clay-limestone soils. Fermented with natural yeasts, the wine is macerated on skins for 40 days with the press juice blended back into give further colour, depth and structure. The wine is bottled without filtration or sulphur additions.

A deep copper colour. The nose is both concentrated and cool and airy. Dominant aromas of zesty yuzu and citrus terpenes. The palate is refreshing with a vibrant acidity, yet enveloped by a velvety texture, dense and mature. The finish is persistent and lively, with a touch of tannins, keeping the aromas of citrus peel, and completed by notes of green tea with ginger, and lingering fresh mandarin.

