



## CHÂTEAU VIEUX MOULIN COMME UN DIMANCHE CORBIÈRES ROSÉ

£18.00

Buy 6 for £14.10 each and save 6%

Buy 12 for £13.20 each and save 12%

SKU: FRCVMCDR

Categories: [Vibrant & Fruity](#), [Rosé](#), [Vegan](#), [France](#),  
[Dry](#), [£10 - £19.99](#), [Château Vieux Moulin](#), [Organic](#),

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. 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 dove in headfirst 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.

Comme un Dimanche is a fantastic rosé made from Cinsault and Grenache Gris grown in the coolest sectors of vineyard and harvested slightly early to retain freshness. It is a direct press rose, given around an hour's gentle pressing as soon as the fruit arrives at the winery, then fermented at cool temperatures to preserve the lovely pure fruit characteristics.

Pale pink, with a perfect balance between ripe fruit and freshness. An expressive nose, dominated by white peach, tropical fruit and raspberry together with a fresh palate,

and a long, textured finish.  
Flavoursome yet crisp, this  
drinks beautifully both on its  
own and with food.

