



MILOU Rouge 2010

the growers

While traversing along the Mediterranean Sea, through the bucolic communes of Sommières, Salinelles, Aspères, Campagne, Garrigues, Lecques and Fontanès in the south of France, the Valkyrie team happened upon a few wines that exemplified our vision. These are wines to be enjoyed on any occasion - as a perfect complement to an array of foods, moods and company. Simple, straightforward and fun, Milou is the ultimate crowd pleaser.

their land

France | Vin de Pays d'Oc

Viticulture in the Languedoc wines can be traced to the fifth century BC, when the early Greeks planted vineyards along the coast, near Narbonne. These vineyards, along with parts of Provence, are among the oldest in France. The Vin de Pays d'Oc wine region stretches from the Mediterranean coast to the Cévenole hills and the Rhône Delta to the Pyrénées and shares many terrain and climate characteristics with the neighboring regions of Southern Rhône and Provence. The Mediterranean climate and soils are conducive to growing a wide variety of high quality grapes, offering a treasure trove of value potential.

the wine

50% Syrah, 50% Grenache

The Milou Rouge is sourced from 50+ year old vines from vineyards surrounding the village of Sommières, with soils dominated by marls with a high content of clay and limestone. Vinification was done in tank with 6 months in small French oak barrels. Alcohol: 13.5%

in the glass

Dip your nose into a glass of Milou Rouge and you'll find ripe black cherry and huckleberry notes, supported by hints of espresso and spice. Milou is a versatile and stylish guest at any dinner table.

