



VIALADE & FILS
DOMAINES ET NATURE

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ELEGANCE 43.74° MÉRIDIONALE VIOGNIER

IGP PAYS D'OC



PRODUCER: Claude Vialade

TYPE: Organic white wine

GRAPES: 100% Viognier

SOIL TYPES: The vines are planted in stony soils with excellent southern exposure, and the Mediterranean climate allows for optimal fruit expression.

VINEYARD MANAGEMENT: Extensive soil work is carried out in accordance with Organic Agriculture practices. Harvesting takes place at moderate ripeness to maintain a modern approach to this typical grape variety.

WINEMAKING: A short skin maceration is performed at low temperatures. Fermentation occurs between 14°C and 16°C to bring out the flavors of the Viognier. This helps highlight the richness of Viognier, which is balanced by the freshness achieved through careful harvesting. Aging on the lees is carried out to add aromatic complexity to the wine.

TASTING NOTES: The nose is typical of Viognier with pronounced notes of apricot, peaches, or exotic fruits like lychee. The palate has a crisp initial taste with a nice fullness, and it maintains balance throughout its length.

FOOD PAIRINGS: This wine is perfect for summer aperitifs, accompanied by Asian grilled dishes or white meat in sauce. It will also complement fresh goat cheeses.

BOTTLE

Type: BG Caractère
Height: 29 cm
Weight: 1,14 kg

BOX

Size: 24,8 x 16,6 x 29,6 cm
Weight: 7.20 kg
SU/Box: 6

LAYER

Number of boxes: 20
SU/layer: 100

PALLET

Size: 120 x 80 x 180 cm
Weight: 720 kg
Number of layers: 5
Boxes/Pallet: 100
SU/Pallet: 600