



**VIALADE & FILS**  
DOMAINES ET NATURE

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Z.I. Gaujac, 12 Rue Gustave Eiffel,  
11200 Lézignan-Corbières, France

04.68.58.15.15

info@vialadefils.com

www.vialade-et-fils.com



## LE PETIT CARLA - ROSÉ

VIN DE FRANCE

**PRODUCER:** Claude Vialade

**TYPE:** Rosé

**GRAPES:** Merlot-Colombard

**SOIL TYPES:** The vineyards are situated along the Mediterranean coastline around Béziers. They enjoy a hot, damp climate which promotes development of aroma in the grapes during the ripening phase, producing a range of wines with differing profiles.

**VINEYARD MANAGEMENT:** The utmost attention is paid to vineyard management and the health of the fruit. Two types of pruning are used –Cordon de Royat and goblet.

**WINEMAKING:** The grapes are harvested by machine then sorted. They go straight to press in a pneumatic press with short soaking (3 hours) in a protected atmosphere. Fermentation then lasts for 10 to 15 days at most.

**TASTING NOTES:** Intense, brilliant pinkish colour with purple tints. Fairly persistent, fresh, aromatic nose. Fresh, aromatic palate showing good length. Drinking temperature: 12°C.

**FOOD PAIRINGS:** Works very well as an aperitif but also pairs with starters such as salads and cold cuts, along with grilled foods with Provence herbs and pan-fried or grilled vegetables.

### BOTTLE

Type: BDX Caractère  
Height: 30 cm  
Weight: 1,150 kg

### BOX

Size: 23 x 15,4 x 30 cm  
Weight: 7.12 kg  
SU/Box: 6

### LAYER

Number of boxes: 20  
SU/layer: 120

### PALLET

Size: 120 x 80 x 150 cm  
Weight: 712 kg  
Number of layers: 5  
Boxes/Pallet: 100  
SU/Pallet: 600