



VIALADE & FILS
DOMAINES ET NATURE

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CATCH & RELEASE

VIN DE FRANCE

PRODUCER: Claude Vialade

TYPE: Blanc

GRAPES: 100% Sauvignon Blanc

SOIL TYPES: This wine comes from the South West of France, the Bas-Armagnac region at the western edge of the Gers. The soil, consisting here of “fawn sands” and the clayey loams known as boubènes, creates conditions for producing fine wines of great elegance and fragrance. The vines are trained along wires and machine-harvested. Yield is at around 120hl/ha.

VINEYARD MANAGEMENT: The vines are trained along wires and machine-harvested. The vines are vigorous and have very good leaf density. The yield is around 120HL per hectare.

WINEMAKING: Harvested by machine, following a strict selection by terroir which takes account of the relative ripeness of each plot. A few hours of steeping the grapes in the press with protection against oxidation, then pressing, maintenance of cold temperature for 5-7 days, settling and decanting, low-temperature fermentation with selected yeasts and finally, maturing over fine less in temperature-controlled stainless steel vats.

TASTING NOTES: A fine, elegant nose based on exotic fruit, citrus and box, with a long lemony finish. The mouth is characterised by lively and refreshing first impressions, followed by a luscious fruitiness and a nice aromatic complexity. The finish is both invigorating and fruity. Serving temperature : 8-10°C.

FOOD PAIRINGS: Pleasant as an aperitif or with shellfish, but also throughout a meal, with grilled fish, fresh pasta and herbs, or with blue-veined cheese.

BOTTLE

Type: BG Caractère
Height: 30.05 cm
Weight: 1,21 kg

BOX

Size: 23,3 x 15,7 x 30,5 cm
Weight: 7.38 kg
SU/Box: 12

LAYER

Number of boxes: 25
SU/layer: 150

PALLET

Size: 120 x 80 x 136.5 cm
Weight: 760 kg
Number of layers: 4
Boxes/Pallet: 100
SU/Pallet: 600