



**VIALADE & FILS**  
DOMAINES ET NATURE

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## ELEGANCE 43.06° NORD CHARDONNAY

IGP PAYS D'OC



**PRODUCER:** Claude Vialade

**TYPE:** Organic white wine

**GRAPES:** 100% Chardonnay

**SOIL TYPES:** The vineyards are located along the high bleachers of that amphitheater that creates the Golfe du Lion, close to Limoux. They bask in a hot, dry climate which promotes the development of aromas in the grapes during the ripening phase and produces expressive wines.

**VINEYARD MANAGEMENT:** The vineyards are trained using the espalier method and designed for work by machine. This stringent, technical approach in the vineyard allows the grapes to reach peak ripeness. The varietal is farmed according to organic specifications and certified by a European body.

**WINEMAKING:** The grapes are harvested by machine by night to benefit from the cool night time temperatures. After being sorted by machine, the fruit undergoes a little skin-contact maceration before being pressed in a pneumatic press. Clarification for 48 hours at 5°C produces clear juice. Fermentation occurs at controlled temperatures for just under ten days. Refrigeration and oxygen control reduce the amount of added sulphites. After fermentation, the wines are racked and matured in contact with staves for one month.

**TASTING NOTES:** Yellow hue with green tints. The nose reveals aromas of apricot, vanilla and cinnamon. The palate is ample and delicately oaked.  
Drinking temperature: 12°C.

### 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