



VIALADE & FILS
DOMAINES ET NATURE

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MONTMIJA CÉPAGES - SYRAH ROUGE

IGP PAYS D'OC



PRODUCER: Claude Vialade

TYPE: Organic red

GRAPES: 100% Syrah

SOIL TYPES: The vineyards enjoy a Mediterranean climate, hot and dry which promotes the development of aromas in the grapes during ripening, producing expressive wines.

VINEYARD MANAGEMENT: The vineyards trained using the espalier system. Technical expertise and strict plot management yield grapes at peak ripeness. The varietal is farmed organically and certified by a European organisation.

WINEMAKING: Harvesting is done partly by machine, partly by hand. Before the grapes enter the tanks, they are entirely destemmed. Fermentation lasts for 25 to 30 days at controlled temperatures around 25°C with regular and frequent pumping over. Particular care is taken to restrict inputs. Wild yeast is used, the wines are not fined and the amount of SO₂ is limited.

TASTING NOTES: Intense red with purple highlights. The nose is spicy and deep. Showing leather and mild tobacco notes on first pour, the nose rapidly opens up to notes of ripe black fruits. The palate is full-bodied and smooth with intense, fruity aromatics driven by blackcurrant and blackberry notes. Soft tannin presence.
Drinking temperature: 16-18°C.

FOOD PAIRINGS: The perfect wine for food, with cold, grilled or stewed meats, or even a hearty starter.

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