



VIALADE & FILS
DOMAINES ET NATURE

VIALADE & FILS

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

04.68.58.15.15

info@vialadefils.com

www.vialade-et-fils.com



LIPARIS - PINOT NOIR ROSÉ

IGP PAYS D'OC

PRODUCER: Claude Vialade

TYPE: Rosé

GRAPES: Clay-limestone soil, ideally located near the Pont de Gard.

SOIL TYPES: Clay-limestone soil, ideally located near the Pont de Gard.

VINEYARD MANAGEMENT: Trained vines, 15-year old vine stocks, pruned with the Guyot method.

WINEMAKING: Harvest at night, gentle direct pressing. Free-run wine there only, cold maceration, also cold fermentation during three days at 16°C.

TASTING NOTES: Clear and glittering wine appearance, aromas of blackcurrant and violet. The mouth is bright, great balance between acidity and softness. A gourmet rosé. Long finish.

FOOD PAIRINGS: Great with Mediterranean meals, cold cuts, Summer BBQs, or even fine meals on a romantic dinner.

BOTTLE

Type: BG Calliope
Height: 30 cm
Weight: 1,32 kg

BOX

Size: 28,8 x 18,8 x 30,5 cm
Weight: 8.16 kg
SU/Box: 6

LAYER

Number of boxes: 16
SU/layer: 96

PALLET

Size: 120 x 80 x 180 cm
Weight: 653 kg
Number of layers: 5
Boxes/Pallet: 80
SU/Pallet: 480