



**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



## DOMAINE GABARON

### AOP FAUGÈRES



**PRODUCER:** Marc Roques

**TYPE:** Organic red wine

**GRAPES:** 50% Grenache, 30% Mourvèdre, 20% Syrah

**SOIL TYPES:** Pure schist soils typical of the appellation. The appellation's varietal range produces low yields which concentrate aromas and quality. Located in the uplands of the appellation area, at 250m above sea level, the due South-facing vineyards have very low water levels.

**VINEYARD MANAGEMENT:** The Syrah and the Mourvèdre add complexity and power to the roundness and elegance of the Grenache. The Syrah is trained using the Cordon de Royat system, whilst Grenache and Mourvèdre are grown as bush vines. All the vines are farmed organically and sheep play a part in fertilising them.

**WINEMAKING:** Winemaking is traditional with vatting lasting around 3 weeks. During winemaking, temperatures are kept at below 25°C to maximise fruit aromatics. The intensity of pumping over depends on the results of tastings. A lot of care is paid to limiting inputs, wild yeasts are used, SO2 levels are kept very low and no fining is used.

**TASTING NOTES:** Deep red. Complex, compelling nose showing aromas of black fruits, candied liquorice, coffee and sweet spices. Rounded, harmonious and full-bodied on the palate. Drinking temperature: 18°C.

**FOOD PAIRINGS:** The perfect partner for grilled meats, meats in a sauce and of course cheese.

#### 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