



VIALADE & FILS
DOMAINES ET NATURE

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MONTMIJA CÉPAGES - CABERNET SAUVIGNON

IGP PAYS D'OC



PRODUCER: Claude Vialade

TYPE: Organic Red

GRAPES: 100% Cabernet Sauvignon

SOIL TYPES: The vines are located in the very heart of the Minervois, in the La Livinière area. The hot, dry climate promotes the development of aroma during the ripening process which is conducive to producing expressive wines.

VINEYARD MANAGEMENT: The plots are farmed organically, with no synthetic inputs. Moderate use of pure copper and sulphur, mating disruption, tillage and manual pruning.

WINEMAKING: The grapes are harvested entirely by machine. Before the fruit is put into tanks, it is entirely destemmed. Fermentation then lasts for between 25 and 30 days at controlled temperatures with daily pumping over.

TASTING NOTES: Ruby with purple highlights. The nose offers up a fusion of black fruits and spices. The palate is ample and smooth with soft tannin presence. The wine is profound and marked by notes of liquorice, blackberries and raspberry. Drink preferably over the first few years after bottling. Matures well for 3 to 4 years.
Drinking temperature: 16 to 18° C.

FOOD PAIRINGS: The perfect accompaniment for smoked cold meats, roast and grilled meats, grilled vegetables and mild cheeses. It can also be enjoyed on its own when chatting with friends or with a piece of dark chocolate.

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