



VIALADE & FILS
DOMAINES ET NATURE

VIALADE & FILS

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LE JARDIN DE VIGNES RARES DE CICERON - CABERNET FRANC

IGP AUDE



PRODUCER: Claude Vialade

TYPE: Organic red

GRAPES: 100% Cabernet Franc

THE VINEYARD OF JARDIN DES VIGNES RARES: In the 1990s, Claude Vialade initiated an experimental vineyard anticipating climate changes. After analyzing 27 different soils, grape varieties were selected for their quality and resistance to drought, breaking away from conventional productivity norms.

This red wine is made from Cabernet Franc, which is a black grape variety for wine. It belongs to the Carmenets family, and has the closest ties to wild varieties within that family. Its distinguishing features are its aromatic finesse, its spicy and sometimes bellpepper aromas and its good ageing potential.

SOIL TYPES: This vineyard is located on the high terraces of the Corbières in Ribaute. It benefits from a Mediterranean climate, where the daytime heat is balanced by nighttime coolness due to its average elevation. This promotes aroma development of the grapes during ripening, producing a range of concentrated wines, while maintaining acidity-driven balance. The Cabernet Franc vines are planted on marl soils.

VINEYARD MANAGEMENT: The greatest care is taken in managing the vineyard and health of the fruit. The vines are pruned using the 'palmette' or fan system to allow good distribution of the clusters on the vine stock.

WINEMAKING: Harvesting is done by hand, in crates. The fruit is picked in the morning only, to guarantee freshness. After destemming, the crop is sorted by hand. Fermentation starts directly, and includes some gentle pumping over. When alcoholic fermentation is finished, 30% of the wine is transferred into French oak casks for malolactic fermentation and remains there for 9 months.

TASTING NOTES: The colour is deep with purple tints. The nose is intense with a backbone of very ripe black fruit, slightly spicy and fireplace hearth aromas and notes of roasted bellpepper. This is a powerful, delightful, rich wine. Its preserved freshness and beautiful silk-textured tannins lend gracefulness to its tannic concentration. Drinking temperature: 18°C.

FOOD PAIRINGS: The perfect accompaniment for smoked cold meats, roast and grilled meats and mild cheeses.

BOTTLE

Type: BDX Première
Height: 33 cm
Weight: 1,468 kg

BOX

Size: 23,7 x 15,9 x 33,7 cm
Weight: 9.00 kg
SU/Box: 6

LAYER

Number of boxes: 20
SU/layer: 120

PALLET

Size: 120 x 80 x 190 cm
Weight: 940 kg
Number of layers: 5
Boxes/Pallet: 100
SU/Pallet: 600