



**VIALADE & FILS**  
DOMAINES ET NATURE

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## LE BISTRO MONTMIJA - ROUGE

VIN DE FRANCE



**PRODUCER:** Claude Vialade

**TYPE:** Organic & Vegan Red

**GRAPES:** Merlot and Carignan

**SOIL TYPES:** The vines for this label are located along the Mediterranean coastline. The typical Mediterranean climate facilitates organic farming. The soils date from the Tertiary or Quaternary periods and are formed mainly of alluvium and clay-limestone.

**VINEYARD MANAGEMENT:** The vineyard here is well balanced and located on hillsides. It was restructured 30 years ago and turned into large blocks, which allows it to be farmed rationally. The Carignan vines are grown as bush vines whilst the Merlot is cordon-trained using two wires. Vineyard management is organically certified. Yields are no higher than 70 hl/ha.

**WINEMAKING:** The organically farmed grapes are harvested by machine then destemmed on arrival at the winery. Pre-fermentation cold soaking develops aromas of red berry fruits. Fermentation at low temperatures (20°C) then ensues, imbuing the wine with typical characters and fruitiness. Sweetness is 'adjusted' with 3 to 5g/liter before bottling.

**TASTING NOTES:** Fruity with a lovely brilliant ruby. This wine is very supple and has a fairly intense nose showing amylic aromas of fresh red fruits.  
Drinking temperature: 16 to 18°C.

**FOOD PAIRINGS:** The perfect accompaniment for meals, barbecues, cold cuts or cheeses.

### 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