



VIALADE & FILS
DOMAINES ET NATURE

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CÉLESTE - AU CŒUR DES ÉTOILES

AOP LA CLAPE



PRODUCER: Claude Vialade

TYPE: Organic Red Wine

GRAPES: 55% Syrah, 20% Grenache, 20% Carignan, 5% Mourvèdre

SOIL TYPES: La Clape hill range – limestone soils.

VINEYARD MANAGEMENT: Bush vine training and biodynamic winegrowing. The compost used for the vines is produced on site to reduce inputs.

WINEMAKING: All the grapes are harvested by hand. The Syrah and Carignan are conducted in carbonic maceration. After draining and pressing, the Carignan and Syrah were aged in 1-wine French oak barrels for 12 months.

TASTING NOTES: Intense nose of mature and spicy fruits, with black pepper notes. In the mouth, aromas of blackcurrant and cigar. The final is ample and vanilla flavored.

FOOD PAIRINGS: This wine would be perfect with grilled meats, sauced meals and fine cheeses.

BOTTLE

Type: BG Cépage
Height: 30 cm
Weight: 1,40 kg

BOX

Size: 26,9 x 18 x 29,9 cm
Weight: 8.86 kg
SU/Box: 6

LAYER

Number of boxes: 16
SU/layer: 96

PALLET

Size: 120 x 80 x 180 cm
Weight: 709 kg
Number of layers: 5
Boxes/Pallet: 80
SU/Pallet: 480