



VIALADE & FILS
DOMAINES ET NATURE

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MONTMIJA CÉPAGES - CHARDONNAY

IGP PAYS D'OC



PRODUCER: Claude Vialade

TYPE: Organic White

GRAPES: 100% Chardonnay

SOIL TYPES: The vines are located along the Mediterranean shoreline, between the Cevennes and the Camargue. They enjoy a hot, dry climate, which promotes aromatic development in the grapes during ripening and produces expressive wines. Some of the vines are grown on the terraces around Béziers.

VINEYARD MANAGEMENT: The vines are grown on hillside sites and are selected for organic farming. Particular attention is paid to developing foliage. The grapes are healthy and harvested at peak ripeness. Some of the vines are trained using the Cordon de Royat system, others using the Guyot method. Yields total 70 hl/ha.

WINEMAKING: Harvesting is done entirely by machine and by night. The grapes are entirely destemmed before press. The juice is clarified at low temperatures (7°C). Temperatures are also constantly checked during fermentation and a small amount of yeast may be added at the start of fermentation to maximise aromatic development.

TASTING NOTES: Beautiful gold brilliant yellow. Inviting nose of tropical fruits and spices. The palate is ample on the attack with aromas of pineapple and yellow peach. It shows lots of volume on the finish. Drink preferably within the first two years after bottling.
Drinking temperature: 10 to 12°C.

FOOD PAIRINGS: This Chardonnay can be served well-chilled as an aperitif but also makes the perfect match for fish or seafood, as well as white meats and pasta in a cream sauce.

Available in 25cl

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