



VIALADE & FILS
DOMAINES ET NATURE

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LÂCHEZ LES FAUVES - COUP DE GUEULE !

IGP PAYS D'OC



PRODUCER: Claude Vialade

TYPE: Organic white

GRAPES: Sauvignon

SOIL TYPES: Clay-limestone soils.

VINEYARD MANAGEMENT: The vines are trained using the Guyot system. The canopy is large and guarantees the grapes ripen well and develop quality aromatics.

WINEMAKING: The grapes are harvested by night to preserve the freshness of the fruit and then go straight-to-press in a pneumatic press. A good proportion of the lees is kept, adding balance and aromatic expression. The juice is fermented at low temperatures (16-18°C) over a short period (7 days). After alcoholic fermentation, the wines are kept in stainless steel tanks on fine lees for 4 to 6 months.

TASTING NOTES: Aromas of lemon and pink grapefruit. The palate is lively but well-balanced and gratifying. This is a fresh, punchy white wine.

FOOD PAIRINGS: The Coup de Gueule sits very well alongside seafood such as razor or wedge clams, but also with more elaborate dishes such as turkey stuffed with apples or samphire. It can also be served with cheeses such as Pélardon or Rocamadour.

BOTTLE

Type: BG Caractère
Height: 30 cm
Weight: 1,14 kg

BOX

Size: 24,8 x 16,6 x 29,6 cm
Weight: 7.20 kg
SU/Box: 6

LAYER

Number of boxes: 20
SU/layer: 100

PALLET

Size: 120 x 80 x 180 cm
Weight: 720 kg
Number of layers: 5
Boxes/Pallet: 100
SU/Pallet: 600