



**VIALADE & FILS**  
DOMAINES ET NATURE

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## LE BISTRO MONTMIJA - ROSÉ

VIN DE FRANCE



**PRODUCER:** Claude Vialade

**TYPE:** Organic & Vegan Rosé

**GRAPES:** Grenache, Merlot and Syrah

**SOIL TYPES:** This wine is grown in vineyards located on fertile soils around Béziers in Languedoc. The climate is Mediterranean – it is hot and dry but the influence of the sea makes for some great diurnal temperature variations which allow the grapes to reach peak ripeness.

**VINEYARD MANAGEMENT:** The vines are trained using the Cordon de Royat and Guyot systems so that maximum airflow can get to the clusters. Part of the vineyard is irrigated in response to the water stress the vines undergo. The vineyard is organically managed and certified.

**WINEMAKING:** Harvesting takes place by night to avoid temperature spikes during the day. The grapes are macerated for a short period of time (2 to 4 hours) in the presses. Pressing is followed by settling, which allows clear juice to be extracted, after which yeast is added. Alcoholic fermentation takes place at moderate temperatures (14 - 16°C) for about two weeks.

**TASTING NOTES:** The colour is light, pink with bluish highlights. The nose is fresh and fruity with notes of fresh strawberry, raspberry and blackcurrant bud. The palate is fresh, ample and compelling.

Drinking temperature : 10 to 12 °C.

**FOOD PAIRINGS:** This wine can be enjoyed as an apéritif and also makes the perfect partner for salads, chicken or exotic foods.

### 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