



VIALADE & FILS
DOMAINES ET NATURE

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BELLES DU SUD - CHARDONNAY

IGP PAYS D'OC

PRODUCER: Claude Vialade

TYPE: white

GRAPES: 100% Chardonnay

SOIL TYPES: The vineyards are located in the Corbières. They enjoy a dry, hot climate which promotes development of aromas in the grapes during ripening, producing a range of wines with varied profiles.

VINEYARD MANAGEMENT: The greatest care is taken with vineyard management and the health of the fruit. The vines are trained using the Guyot system. Irrigation allows ripening to be managed and promotes balance in the wines.

WINEMAKING: The grapes are harvested by machine by night so as to benefit from cool night-time temperatures. They are then destemmed followed by short skin contact maceration. Clarification of the juice is done at low temperatures (7°C). Temperatures are regularly checked during fermentation and a small amount of yeast can be added at the start of fermentation to maximise development of aroma.

TASTING NOTES: A pale gold colour with green hues, candied citrus aromas and William pear flavours. A balanced and refreshing wine.

Drink preferably within the first 2 years after bottling. Tasting temperature: 10/12°C.

FOOD PAIRINGS: Works well as an aperitif served well-chilled and also makes the perfect partner for fish and seafood dishes : spaghetti alle vongole, Dover sole meunière, sea bream carpaccio. Or a veggie option like a green asparagus risotto.

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