



**VIALADE & FILS**  
DOMAINES ET NATURE

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## CARIGNAN 50 ANS : “LA FORCE DE L'ÂGE”

IGP AUDE

**PRODUCER:** Claude Vialade

**TYPE:** Red

**GRAPES:** 100% Carignan

**SOIL TYPES:** The vines are situated on weathered schist soils in the foothills of the Pyrenees, overlooking the Roussillon plain. The climate is tempered by the mild maritime influence of the Mediterranean, characterised by the strength of the Tramontane – the prevailing wind – and exceptional sunshine.

**VINEYARD MANAGEMENT:** This vineyard is characterised by its terraced vines. These old Carignan vines are trained using the goblet pruning method. The grapes are harvested by hand.

**WINEMAKING:** The grapes are harvested by hand, destemmed, crushed and placed in vats. Vinification then takes place using traditional maceration, with particular attention paid to temperature control. Pumping over at the start of fermentation and racking in the second phase help to enhance concentration.

**TASTING NOTES:** The wine has an intense black colour with violet highlights. The nose is powerful, with notes of jammy black berries and spices. On the palate, it is concentrated and well-integrated. Serving temperature: between 16 and 18°C.

**FOOD PAIRINGS:** A wine that can accompany an entire meal, it pairs well with local charcuterie, meat dishes in sauce and soft cheeses.

### **BOTTLE**

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

### **BOX**

Size: 26,9 x 18 x 29,9 cm  
Weight: 8,83 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