



VIALADE & FILS
DOMAINES ET NATURE

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LES VIGNES ROYALES

AOP SAINT CHINIAN

PRODUCER: Claude Vialade

TYPE: Red

GRAPES: 40% Syrah, 30% Grenache and 30% Carignan

SOIL TYPES: Clinging to the foothills of the Cevennes, the plots selected for this wine are located in the territory of Saint-Chinian. Soils are predominantly schist soils, some clay and limestone. The vegetation is typical of the Mediterranean climate: cistus, broom, rosemary.

VINEYARD MANAGEMENT: The vineyard is composed of old Grenache, Carignan and Syrah vines, facing south. Grenache and Carignan are all conducted in gobelet. The oldest vines of Syrah are still conducted in gobelet with echalats, others are conducted Royat cordon. The harvest is entirely manual.

WINEMAKING: Syrah and Carignan are harvested manually and vinified by carbonic maceration. The harvest is done manually also for the Grenache, vinified after destemming into long maceration of 21 days with regular immersion of pomace. The blends are done at the end of malos by the tasting different varietals wines.

TASTING NOTES: This exclusive blend is characterized by a lot of finesse, due to the schist soil. The wine expresses the complexity of its terroir: spices, garrigue notes, round and full body all in one. Serving temperature: 16°-18°C.

FOOD PAIRINGS: With a good aging capacity of 2 to 5 years, this wine will be the perfect match grilled meats and cheese.

BOTTLE

Type: BDX Clara
Height: 30 cm
Weight: 1,252 kg

BOX

Size: 24,2 x 16,3 x 30,1 cm
Weight: 7.71 kg
SU/Box: 6

LAYER

Number of boxes: 20
SU/layer: 100

PALLET

Size: 120 x 80 x 180 cm
Weight: 771 kg
Number of layers: 5
Boxes/Pallet: 100
SU/Pallet: 600