



VIALADE & FILS
DOMAINES ET NATURE

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MAISON VIALADE - CRÉMANT DE LIMOUX

AOP CRÉMANT DE LIMOUX

PRODUCER: Claude Vialade

TYPE: White

GRAPES: 70% Chardonnay, 20% Chenin Blanc, 10% Mauzac

SOIL TYPES: The vineyards of Limoux are located between the medieval walled city of Carcassonne and the foothills of the Pyrenees. The area is home to three weather patterns: Atlantic, through inflows from the ocean; mountainous, through the nearby Pyrenees and the cold currents that flow down from them; and Mediterranean. This vineyard site combines sunshine, cool temperatures and rainfall, which give the region's wines their distinct character.

VINEYARD MANAGEMENT: The vines are situated on hillsides and terraces, around 300 metres above sea level. The clay-limestone soils are home to vines aged between 20 and 40 years old, trained using the Guyot system. Yields are under 50 hl/ha.

WINEMAKING: Traditional method. The grapes are entirely picked by hand and brought to the fermenting room in crates containing no more than 300kg. The fruit goes direct-to-press. Once the juice has been selected, the wines are made by individual batches in stainless steel, temperature controlled tanks at low temperatures. Secondary fermentation is produced by the traditional method, in air-conditioned cellars for at least 12 months.

TASTING NOTES: Brilliant, golden hue driven by fine effervescence. Fine, delicate nose combining white flowers, toast and honey notes. Powerful, balanced and persistent palate where freshness and finesse are entwined.

FOOD PAIRINGS: Serve chilled at 7-8°. As an aperitif, at receptions and weddings; serve with white meats, seafood and fish.

BOTTLE

Type: Champagne
Height: 30,1 cm
Weight: 1,536 kg

BOX

Size: 32x24x17,7 cm
Weight: 10,30 kg
SU/Box: 6

LAYER

Number of boxes: 10
Su/layer: 60

PALLET

Size: 120 x 80 x 160 cm
Weight: 846 kg
Number of layers: 8
Boxes/Pallet: 80
SU/Pallet: 480