



VIALADE & FILS
DOMAINES ET NATURE

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RENAISSANCE CICÉRON - SYRAH ROSÉ

IGP PAYS D'OC

PRODUCER: Claude Vialade

TYPE: Rose

GRAPES: 100% Syrah

SOIL TYPES: The vineyard is located along the Mediterranean coastline in the Béziers region. It basks in a hot, humid climate, which promotes the development of aroma in the grapes during ripening and produces a range of wines with a variety of profiles.

VINEYARD MANAGEMENT: The most care is lavished on vineyard management and the health of the fruit. The vines are trained on wires using the Cordon de Royat system.

WINEMAKING: The crop is harvested by machine, destemmed and goes straight to press using a pneumatic press with 2 hours of soaking in a protected atmosphere. Fermentation then occurs for no more than 6-10 days.

TASTING NOTES: Intense, brilliant pinkish colour with purple tints. Persistent aromatic nose of boiled sweets. Long on the palate with notes of stewed fruits and crushed red fruits. Fresh and aromatic.

Drink whilst still young, in the first 18 months after bottling. Drinking temperature: 12°C.

FOOD PAIRINGS: The perfect match for light, modern and fun-filled cuisine.

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