



VIALADE & FILS
DOMAINES ET NATURE

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Z.I. Gaujac, 12 Rue Gustave Eiffel,
11200 Lézignan-Corbières, France

04.68.58.15.15

info@vialadefils.com

www.vialade-et-fils.com



FER À CHEVAL

IGP AUDE



THE JARDIN DES VIGNES RARES VINEYARD: This project to create a drought-resistant vineyard was born in 2009 from Claude Vialade's visionary thinking about anticipating the challenges posed by global warming. It took three years of research to determine the ideal combination of soil, grape variety, rootstock, and clone, before the first plantings were carried out in 2012. At Ciceron's Jardin des Vignes Rares, the single-varietal adventure is coming to an end. After 15 years of patience and experimentation, the grape varieties have reached full maturity, and the time has come to blend them into unique cuvées that truly reflect their terroir and history.

PRODUCER: Domaine CICERON

TYPE: organic white wine

GRAPES: Verdejo, Albarino

SOIL TYPES: The Ciceron Vineyard is located on the high terraces of the Corbières in the commune of Ribaute. Thanks to its moderate altitude, it benefits from a Mediterranean climate, where daytime heat is tempered by cool nights. This promotes the aromatic development of the grapes during ripening, allowing us to produce a range of concentrated wines while maintaining a balance of acidity. The vines are identified and cataloged based on their soil/varietal/rootstock/clone compatibility. The Verdejo and Albariño plots are planted on cool, marly soils.

VINEYARD MANAGEMENT: The utmost care is taken in managing the vineyard and ensuring the grapes are in optimal condition. The vines are pruned using the palmette method to ensure an even distribution of clusters on the vine.

WINEMAKING: The grapes are harvested exclusively in the morning. The berries are pressed in a pneumatic press. The juices are protected from oxidation using dry ice. Cold settling at 5°C continues for 3 to 5 days, followed by alcoholic fermentation lasting approximately 8 days. The temperature is maintained below 16°C to preserve the aromas.

TASTING NOTES: Bright pale yellow color with green/silver highlights. Expressive and intense nose of white flowers and exotic fruits (pineapple, mango). On the palate, the wine is powerful, with a lively, aromatic, and full-bodied attack. The texture is supple yet dynamic, with a lovely natural freshness. A lingering finish with citrus notes.

FOOD PAIRINGS: Ideal as an aperitif, it also pairs perfectly with oysters, grilled shrimp, sea bass or sea bream fillets, grilled vegetables, and asparagus risottos, as well as international cuisine such as sushi & sashimi, and salmon/mango poke bowls. It also pairs well with young sheep's milk cheese, fresh goat cheese, or lightly aged soft cheeses.

BOTTLE

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

BOX

Size: 27 x 18 x 30 cm
Weight: 7.83 kg
SU/Box: 6

LAYER

Number of boxes: 16
SU/layer: 96

PALET

Size: 120 x 80 x 150 cm
Weight: 709 kg
Number of layers: 5
Boxes/Pallet: 80
SU/Pallet: 480