



VIALADE & FILS
DOMAINES ET NATURE

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CATCH ME IF YOU CAN! - MALBEC

IGP PAYS D'OC

PRODUCER: Claude Vialade

TYPE: Red

GRAPES: 100% Malbec

SOIL TYPES: Clay-limestone soils from Limoux, located on hillsides between 200 and 300 meters altitude. Vineyard's exposed to all three influences: oceanic, mountainous, and Mediterranean, allowing the production of ripe and fresh wines.

VINEYARD MANAGEMENT: Vineyard led with the Haute Valeur Environnementale label. Mode of size in cord low trained.

WINEMAKING: The grapes are harvested by machine based on strict vineyard selection, taking into account the ripeness of each plot. They are entirely destemmed before fermentation, then fermented in lined tanks with particular attention paid to fermentation temperatures. Daily pumping over is used. Racking occurs before the end of fermentation so that it finishes in the liquid phase, producing fine tannins and good fruitiness.

TASTING NOTES: Ruby-hued with brilliant highlights. Spicy nose with black fruit notes. The wine has lovely palate weight, suffused with fruitiness. Upfront but refined tannins. A compelling wine. Drink within the first 3 years after bottling. Drinking temperature: 16°C.

FOOD PAIRINGS: Perfect for pairing with smoked pork meats, roast and grilled meats, vegetables au gratin and mild cheeses. It also drinks well on its own, whilst reading a good book or chatting with friends.

BOTTLE

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

BOX

Size: 26,9 x 18 x 29,9 cm
Weight: 8.86 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