



VIALADE & FILS
DOMAINES ET NATURE

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LA CROIX D'ALINE

AOP SAINT-CHINIAN

PRODUCER: Marc Jourde

TYPE: Red

GRAPES: 70% Syrah and 30% Grenache

SOIL TYPES: Between sea and mountain, clinging to the last foothills of the Cevennes, at the bottom of Col de Fontjun, Domaine La Croix d'Aline, an exclusive cuvee of Domaines Auriol, is nestled in the Cirque de Saint-Chinian. This is where olive trees, mimosas, wild strawberry trees and vines gently thrive in a microclimate created by a limestone rock barrier which stops the cold northern winds.

VINEYARD MANAGEMENT: From this 47-ha vineyard, 7 ha are selected for Domaine La Croix d'Aline. The vines are Cordon de Royat pruned. The yield is limited to 33 hl/ha.

WINEMAKING: The Syrah is hand-picked, destemmed and vinified with a long 21-day maceration with regular cap-punching. The harvest is also manual for the Grenache, with a light destemming when it arrives at the winery. The fermentation is shorter: 18 days. The wine is matured in tanks. The blends are carried out in spring by tasting the different vats of varieties.

TASTING NOTES: This exclusive Grenache Syrah blend is characterized by a beautiful silky delicacy, typical of schist soils and also by its deep, brilliant garnet red colour. This wine shows a complexity typical of its magnificent terroir: nose of rock rose and spices, fat and fleshy palate. Tasting temperature: 17°C.

FOOD PAIRINGS: Very suitable to age 2 to 5 years, this wine will be perfect throughout a meal, with grilled or stewed meat, poultry and game, and of course cheese.

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