



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



RENAISSANCE CICÉRON - MERLOT

IGP PAYS D'OC

PRODUCER: Claude Vialade

TYPE: Red

GRAPES: 100% Merlot

SOIL TYPES: The vineyards are located in the Nîmes area, on high tiers bordering the Mediterranean. The Mediterranean climate here is cool and dry, promoting the development of aromas in the grapes during the ripening phase and enabling us to produce a range of wines with a variety of profiles.

VINEYARD MANAGEMENT: The vines are trained on wires and harvested by machine though some of the rigorously selected blocks are harvested by hand. Yields total 70 hl/ha.

WINEMAKING: Harvesting is done by machine and by hand based on strict vineyard selections which take into account the ripeness of each block. The grapes are entirely destemmed before fermentation. They are fermented in stainless steel tanks and particular attention is paid to fermentation temperatures and pumping over in order to produce fine tannins and good fruitiness.

TASTING NOTES: Red with purple-blue tints. Profound, intense nose showing notes of red fruits, sweet spices and liquorice. The palate is rounded and concentrated with a lightly toasted finish and soft tannins. Drink preferably over the first few years after bottling. Will mature well for 3 to 4 years. Drinking temperature: 16°C.

FOOD PAIRINGS: The perfect companion for smoked cold meats, roast and grilled meats, vegetables au gratin and mild cheeses. It also shows well on its own and can be enjoyed as you read a good book or chat with friends.

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