



VIALADE & FILS
DOMAINES ET NATURE

VIALADE & FILS

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BELLES DU SUD CICÉRON

IGP PAYS D'OC

PRODUCER: Claude Vialade

TYPE: Rosé Gris

GRAPES: Cinsault, Grenache Gris

SOIL TYPES: Located near Carcassonne, in the heart of the Languedoc region, close to the sea. Limestone scree on clay soil. Hot, dry climate.

VINEYARD MANAGEMENT: Trellised vines, with an average vine age of 15 years, pruned using the Guyot method. Leaves are left on the vines, hanging down to preserve the freshness of the berries.

WINEMAKING: Harvesting takes place at night to preserve the fruit's freshness. Direct pressing, free-run juice only, cold settling for 3 days, cold fermentation at 16°C.

TASTING NOTES: A bright, pale salmon colour. Floral and spicy on the nose. On the palate, exotic aromas, pink grapefruit, and fine, balancing tannins. A real sense of lightness, thanks to its 10% alcohol content. Refreshing.

FOOD PAIRINGS: Pairs very well with summer barbecues, as an aperitif, and with Asian cuisine (sushi, curry and other exotic spices).



Available in 1,5l and 3l

BOTTLE

Type: BG Paris
Height: 26 cm
Weight: 1,35 kg

BOX

Size: 21 x 31 x 28 cm
Weight: 8,37 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