



VIALADE & FILS
DOMAINES ET NATURE

VIALADE & FILS

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

04.68.58.15.15

info@vialadefils.com

www.vialade-et-fils.com



MAISON VIALADE - PINOT NOIR

IGP PAYS D'OC



PRODUCER: Claude Vialade

TYPE: Organic and Vegan Red

GRAPES: 100% Pinot Noir

SOIL TYPES: Vineyard situated on slopes above the Mediterranean coastline in the Azille area of Minervois territory. The vine plots are to be found on rolling North-facing uplands benefitting from a hot, dry climate, nevertheless tempered by their 150-200 meters above sea-level: this favors the development of aromas in the ripening grapes and an opportunity to elaborate a range of fragrant wines of great finesse.

VINEYARD MANAGEMENT: Trained along wires, the vines are harvested by machine, or by hand for certain specially selected plots. Yield is at 70 hl/ha.

WINEMAKING: Machine- and manually harvested plots selected according to terroir and relative ripeness. The bunches are completely destemmed before being put to ferment in stainless steel vats: particular attention is paid to controlling fermentation temperatures and pumping-over, with a view to obtaining concentration and aromatic qualities typical of this grape-variety when grown in a Mediterranean climate.

TASTING NOTES: Deep in color, with aromas of blackcurrant and gingerbread. Rounded and supple in the mouth. A refined, elegant wine. To be drunk preferably in the early years after bottling, it evolves nicely over the course of 3-4 years. Serving temperature: 16-18°C

FOOD PAIRINGS: Highly recommended with chicken, in a morel sauce, or roasted with potatoes à la dauphinoise ; also, with mild cheese or chocolatey desserts. Equally good on its own, as an aperitif, or with a good book, or chatting amongst friends.

BOTTLE

Type: BG Caractère
Height: 30 cm
Weight: 1,14 kg

BOX

Size: 24,8 x 16,6 x 29,6 cm
Weight: 7.20 kg
SU/Box: 6

LAYER

Number of boxes: 20
SU/layer: 100

PALLET

Size: 120 x 80 x 180 cm
Weight: 720 kg
Number of layers: 5
Boxes/Pallet: 100
SU/Pallet: 600