



VIALADE & FILS
DOMAINES ET NATURE

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LÂCHEZ LES FAUVES - FÉROCE !

IGP PAYS D'OC



PRODUCER: Claude Vialade

TYPE: Organic red

GRAPES: Merlot

SOIL TYPES: Clay-limestone soils.

VINEYARD MANAGEMENT: The vines are trained using the fan system for the Merlot.

WINEMAKING: Harvesting takes place early in the morning to preserve fruitiness. The grapes are destemmed and put into tanks. Alcoholic fermentation starts quickly, around 25°C, then the temperatures are lowered to around 20°C to preserve aroma. French oak staves are added during malolactic fermentation.

TASTING NOTES: Deep purple, blackcurrant aromas with vanilla-like notes. The palate is rounded and lingering. The Merlot produce a red wine that shows expression and is mouth-filling and complex.

FOOD PAIRINGS: This 'ferocious' red wine shows at its best with white meats in a sauce, rabbit casserole or even grilled red meats. It can also be savoured with a platter of cold meats or strongly-flavoured cheeses such as Bleu des Causses.

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