



**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



## LE JARDIN DE VIGNES RARES DE CICERON - MARSELAN



IGP AUDE

**PRODUCER:** Claude Vialade

**TYPE:** Organic red

**GRAPES:** 100% Marselan

**THE VINEYARD OF JARDIN DES VIGNES RARES:** In the 1990s, Claude Vialade initiated an experimental vineyard anticipating climate changes. After analyzing 27 different soils, grape varieties were selected for their quality and resistance to drought, breaking away from conventional productivity norms.

This red wine is made from Marselan. Marselan is a crossing between the Cabernet and Grenache Noir grape varieties with two characteristics: it has a short foliar cycle (optimal ripening) in a cool area where Carignan did not ripen properly, and soft tannins.

**SOIL TYPES:** This vineyard is located on the high terraces of the Corbières in Ribaute. It benefits from a Mediterranean climate, where the daytime heat is balanced by nighttime coolness due to its average elevation. This promotes aroma development of the grapes during ripening, producing a range of concentrated wines, while maintaining acidity-driven balance. The Marselan vines are planted on Quaternary gravel.

**VINEYARD MANAGEMENT:** The greatest care is taken in managing the vineyard and health of the fruit. The vines are pruned using the 'palmette' or fan system to allow good distribution of the clusters on the vine stock.

**WINEMAKING:** Harvesting is done by hand, in crates. The fruit is picked in the morning only, to guarantee freshness. After destemming, the crop is sorted by hand. Fermentation starts directly, and includes some gentle pumping over. Some of the malolactic fermentation occurs in casks where the wine remains for 9 months.

**TASTING NOTES:** The colour is intense with purple tints. The nose is powerful, with notes of red and black jammy fruits. The palate is supple and lively and the tannins soft with good aromatic intensity. Drinking temperature: 18°C.

**FOOD PAIRINGS:** Makes the perfect match for cold meats, grilled foods and cheeses.

### BOTTLE

Type: BDX Première  
Height: 33 cm  
Weight: 1,468 kg

### BOX

Size: 23,7 x 15,9 x 33,7 cm  
Weight: 9.00 kg  
SU/Box: 6

### LAYER

Number of boxes: 20  
SU/layer: 120

### PALLET

Size: 120 x 80 x 190 cm  
Weight: 940 kg  
Number of layers: 5  
Boxes/Pallet: 100  
SU/Pallet: 600