



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 BISTRO MONTMIJA - BLANC

VIN DE FRANCE



PRODUCER: Claude Vialade

TYPE: Organic & Vegan White

GRAPES: Grenache, Roussane and Sauvignon Blanc

SOIL TYPES: The wines from this blend come from two different vineyards: one on the hillside, the other on the plain

VINEYARD MANAGEMENT: The vines are farmed organically. Yields total 80 hl/ha. The Grenache is trained using the Guyot system with three training wires.

WINEMAKING: The grapes are mechanically harvested at night for freshness. Destemming and cold pre-fermentation maceration. The low temperature, at all stages, develops the fruity character. Aromas of peach and white flesh fruits (lychee)

TASTING NOTES: This fresh wine opens up to aromas of stone fruits such as peach with some floral notes.

Drinking temperature : 10 to 12 °C.

FOOD PAIRINGS: Serve as an aperitif, with cold meats and goat's cheeses

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