



**VIALADE & FILS**  
DOMAINES ET NATURE

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

04.68.58.15.15

info@vialadefils.com

www.vialade-et-fils.com



## ELEGANCE 43.06° NORD PINOT NOIR

IGP PAYS D'OC



**PRODUCER:** Claude Vialade

**TYPE:** Organic red wine

**GRAPES:** 100% Pinot Noir

**SOIL TYPES:** The vineyards are located along the high bleachers of that amphitheater that creates the Golfe du Lion, close to Limoux. They bask in a hot, dry climate, which promotes the development of aroma in the grapes during ripening and produces expressive wines.

**VINEYARD MANAGEMENT:** The vineyards are trained using the espalier method and designed for work by machine. This stringent, technical approach in the vineyard allows the grapes to reach peak ripeness. The varietal is farmed according to organic specifications and certified by a European body.

**WINEMAKING:** The grapes are harvested by machine to benefit from the cool night-time temperatures. After being sorted by machine, some of the grapes undergo thermovinification to reveal aroma and colour followed by liquid phase fermentation, like a rosé. The other grapes are put into tanks where they undergo short pre-fermentation cold soaking for 24 hours at 12°C. The temperature is then increased to trigger alcoholic fermentation. When both wines have finished fermenting, they are tasted and blended. After fermentation, the wines are racked and matured in contact with staves for one month.

**TASTING NOTES:** Appealing ruby-red with aromas of blackcurrant, black cherry and roasted coffee beans. The palate is supple and delicately oaked.  
Drinking temperature: 16°C-18°C.

### BOTTLE

Type: BG Caractère  
Height: 29 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