



VIALADE & FILS
DOMAINES ET NATURE

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AMPHORE DE CICERON

AOP CORBIERES



PRODUCER: Claude Vialade

TYPE: Organic red made using natural methods.

GRAPES: 60% Grenache and 40% Syrah

SOIL TYPES: It is Cicéron, a magical place! You don't believe me? Come and taste some of our wines!

VINEYARD MANAGEMENT: Cicéron is the historical vineyard. It is 7.5 ha of vines aged between 25 and 35 years old, with a yield of 30 hectoliters per hectare. Conversion to organic farming started in 2018.

WINEMAKING: A winemaking where every action is thoughtful to preserve the exceptional qualities of this unique terroir. Winemakers of talent (with all modesty of course). This wine is made with the Méthode Nature, meaning no added ingredients! Neither yeast, nor sulphites. No traumatizing technical intervention, only sweetness, delicacy and a lot of Love. Grapes are harvested and tanned to ferment, then in an Amphore to be raised. Nothing complicated, only simplicity in order to unveil Cicéron terroir.

TASTING NOTES: Beautiful garnet robe with purple reflection. The nose expresses a complex aromatic palette where red fruits (strawberry, blackcurrant) intertwines with roasted notes, cacao and a subtle touch of citrus fruits (candied orange peel).

FOOD PAIRINGS: A self-sufficient wine. To serve during aperitives on few tapas, Iberian ham et/or kibbles. The Amphore pairs also with a nice piece of beef or pork chop. Original pairing: the cacao touch of the Grenache matches perfectly with a chocolate fondant. Enjoy this wine but do not hesitate to share it with friends.

BOTTLE

ype: BG Cépage
Height: 30 cm
Weight: 1,40 kg

BOX

Size: 26,9 x 18 x 29,9 cm
Weight: 8.86 kg
SU/Box: 6

LAYER

Number of boxes: 16
SU/layer: 96

PALLET

Size: 120 x 80 x 180 cm
Weight: 709 kg
Number of layers: 5
Boxes/Pallet: 80
SU/Pallet: 480