



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



BELLES DU SUD - SAUVIGNON BLANC

IGP PAYS D'OC

PRODUCER: Claude Vialade

TYPE: White

GRAPES: 100% Sauvignon Blanc

SOIL TYPES: The vineyards are located in the Limoux area, in the Upper Aude Valley where there are three types of weather patterns: Atlantic, Mediterranean and Pyrenean, promoting development of aromas in the grapes during ripening and producing a range of wines with varied profiles.

VINEYARD MANAGEMENT: The vines are trained on wires and the grapes are harvested by machine and by hand for some rigorously selected plots. Yields total 70 hl/ha.

WINEMAKING: The grapes are harvested by machine and by hand at night so as to benefit from cool night time temperatures. They are then destemmed followed by short skin contact maceration. Clarification of the juice is done at low temperatures (7°C). Temperatures are regularly checked during fermentation and a small amount of yeast can be added at the start of fermentation to maximise development of aroma.

TASTING NOTES: A fresh, nervy wine with a beautiful pale colour tinged with green. The nose is elegant, powerful and suffused with white fruits, peaches and tropical fruits. The palate is lively, aromatic and capped off with a trace of minerality.

Drink preferably within the first 2 years after bottling. Drinking temperature: 8°C à 10°C.

FOOD PAIRINGS: Can be served well-chilled as an aperitif and also pairs perfectly with fish and seafood as well as white meats.

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