



VIALADE & FILS
DOMAINES ET NATURE

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CARIGNAN 30 ANS : “LE JOUR ET LA NUIT”

IGP AUDE

PRODUCER: Claude Vialade

TYPE: Red

GRAPES: 100% Carignan

SOIL TYPES: The vineyards are situated in the Central Corbières, between Ribaute and St Laurent de la Cabrerisse. The terroir consists of clay-limestone and gravelly soil with good drainage. The climate is dry with warm summer temperatures: typically Mediterranean.

VINEYARD MANAGEMENT: This vineyard is characterised by its terraced vines. These very old Carignan vines are cultivated with the respect they deserve, pruned in the goblet style, with 3 or 4 well-aerated and sun-exposed bunches per vine. The grapes are, of course, harvested by hand. The yield is a maximum of 40 hl per hectare.

WINEMAKING: The grapes are harvested by hand and transferred directly to vats. Vinification is then carried out using carbonic maceration or whole-berry maceration, with particular attention paid to temperature control. Pumping over at the start of fermentation and racking in the second phase help to bring out the concentration and complexity of this wine.

TASTING NOTES: The wine has an intense black colour with purple highlights and a powerful nose of blackcurrant and spices. On the palate, it is full-bodied and well-integrated. The aroma is a perfect marriage of spicy and fruity notes. The wine's length on the palate, combined with its fine tannins, makes it an ideal accompaniment to a wide range of dishes.

Serving temperature: 17°C.

FOOD PAIRINGS: Perfect for enjoying throughout a meal with charcuterie, meat dishes in sauce and herb-flavoured cheeses.

BOTTLE

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

BOX

Size: 26,9 x 18 x 29,9 cm
Weight: 8,83 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