



VIALADE & FILS
DOMAINES ET NATURE

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MONTMIJA SIGNATURE

AOP CORBIERES



PRODUCER: Claude Vialade

TYPE: Organic Red

GRAPES: 45% Syrah, 25% Grenache, 25% Carignan and 5% Mourvèdre

SOIL TYPES: The vineyards are located between the villages of Ribaute and Durban, all of them within the Corbières appellation area. The main vineyard, Montmija, boasts characteristic schist and clay-limestone soils. The climate is typically Mediterranean.

VINEYARD MANAGEMENT: The vineyards are farmed organically and certified. Management techniques are adapted to each grape variety. Yields are no higher than 40 hl per hectare.

WINEMAKING: The wine is a blend of the finest plots of Syrah, Grenache, Carignan and Mourvèdre. Some of the grapes are picked by hand, others by machine. Daily pumping over at controlled temperatures is used during the winemaking process and maceration lasts between 25 and 30 days. There is no oak maturation. Some of the Syrah is fermented as whole clusters. The Mourvèdre, Grenache and Carignan are destemmed.

TASTING NOTES: This rich, elegant and concentrated wine boasts fruit and spice characters. Complex and robust, it offers up lovely scents of the surrounding garrigue. Drinking temperature: 18°C.

FOOD PAIRINGS: The perfect companion for the entire meal, with grilled or slow cooked meats, poultry and game, or alternatively with dark chocolate cakes and of course cheese.

BOTTLE

Type: BG Paris
Height: 26 cm
Weight: 1,35 kg

BOX

Size: 21 x 31 x 28 cm
Weight: 8,37 kg
SU/Box: 6

LAYER

Number of boxes: 12
Su/Layer: 60

PALLET

Size: 120 x 80 x 180 cm
Weight: 603 kg
Number of layers: 6
Boxes/pallet: 72
SU/Pallet: 432