



**VIALADE & FILS**  
DOMAINES ET NATURE

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## GRAIN DE BIO - WHITE

VIN DE FRANCE



**PRODUCER:** Claude Vialade

**TYPE:** Organic white wine

**GRAPES:** Grenache, Roussane and Sauvignon Blanc

**SOIL TYPES:** The wines from this blend come from two different vineyards: one on the hillside, the other on the plain

**VINEYARD MANAGEMENT:** The vines are farmed organically. Yields total 80 hl/ha. The Grenache is trained using the Guyot system with three training wires.

**WINEMAKING:** The grapes are mechanically harvested at night for freshness. Destemming and cold pre-fermentation maceration. The low temperature, at all stages, develops the fruity character. Aromas of peach and white flesh fruits (lychee)

**TASTING NOTES:** This fresh wine opens up to aromas of stone fruits such as peach with some floral notes.

Drinking temperature : 10 to 12 °C.

**FOOD PAIRINGS:** Serve as an aperitif, with cold meats and goat's cheeses.

**BOTTLE**

Type: BDX Litre  
Height: 30 cm  
Weight: 1,50 kg

**BOX**

Size: 26 x 17 x 31 cm  
Weight: 9,18 kg  
SU/Box: 6

**LAYER**

Number of boxes: 19  
Su/Layer: 114

**PALLET**

Size: 120 x 80 x 180 cm  
Weight: 900 kg  
Number of layers: 5  
Boxes/pallet: 95  
SU/Pallet: 570