



**VIALADE & FILS**  
DOMAINES ET NATURE

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## RENAISSANCE CICÉRON - CHARDONNAY

IGP PAYS D'OC

**PRODUCER:** Claude Vialade

**TYPE:** White

**GRAPES:** 100% Chardonnay

**SOIL TYPES:** The vineyards are located in the Béziers area, with soils which promote development of aromas in the grapes during the ripening phase, producing a varied range of wine profiles.

**VINEYARD MANAGEMENT:** The utmost care is lavished on vineyard management and on the health of the grapes. The vines are pruned using the Guyot system.

**WINEMAKING:** The grapes are harvested by night to benefit from the cool night time temperatures. They are then destemmed and undergo short skin-contact maceration. The juice is clarified at low temperatures (7°C). Temperatures are constantly checked during fermentation. A small amount of yeast can be added at the start of fermentation to improve aroma development. The lees are put back into suspension to enhance the spicy notes and complexity of the wine.

**TASTING NOTES:** Beautiful brilliant yellow. Inviting nose of white-fleshed fruits, spices and butter. The palate is ample with aromas of white peach and spices. It shows lots of volume on the finish. Drink preferably within the first 2 years after bottling.  
Drinking temperature: 10/12°C.

**FOOD PAIRINGS:** Serve well-chilled as an aperitif but also makes the perfect partner for fish or seafood, white meats and pasta with a creamy sauce.

### BOTTLE

Type: BDX Caractère  
Height: 30 cm  
Weight: 1,150 kg

### BOX

Size: 23 x 15,4 x 30 cm  
Weight: 7.12 kg  
SU/Box: 6

### LAYER

Number of boxes: 20  
SU/Layer: 120

### PALLET

Size: 120 x 80 x 150 cm  
Weight: 712 kg  
Number of layers: 5  
Boxes/Pallet: 100  
SU/Pallet: 600