



VIALADE & FILS
DOMAINES ET NATURE

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MONTMIJA CÉPAGES - SYRAH ROSÉ

IGP PAYS D'OC



PRODUCER: Claude Vialade

TYPE: Organic Rosé

GRAPES: 90% Syrah and 10% Grenache

SOIL TYPES: The vineyards are located near the Camargue, on the border with the sandy soils around the Gulf of Lion. The soils are sandy clay and the climate is typically Mediterranean – hot and windy. The wind promotes pollination, dries the leaves and surface soils and reduces mildew pressure, making the site suitable for organic farming.

VINEYARD MANAGEMENT: The vines are pruned in simple guyot to be easily cultivated mechanically. The grapes are healthy and are brought to the winery at peak ripeness. All of the vines are trained using the Cordon de Royat system and yields total 70 hl per hectare.

WINEMAKING: The grapes are entirely harvested by machine by night. The grapes are protected using dry ice as soon as they enter the hoppers. The fruit is then macerated at low temperatures in an air-free environment for 2 to 4 hours in the press. The juice is subsequently cold clarified (10 to 12°C) and racked before fermentation. After a small amount of yeast is added, fermentation takes place at low temperatures – 14°C to 16°C – to maximise development of aroma.

TASTING NOTES: Light pink. Persistent, aromatic nose of boiled sweets. Notes of peach and pear. Fresh, well-balanced and lingering palate. Drink young, within the first 18 months after bottling. Drinking temperature: 10-12°C.

FOOD PAIRINGS: The perfect partner for light, modern and fun cuisine.

Available in 25cl

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