



VIALADE & FILS
DOMAINES ET NATURE

VIALADE & FILS

**Z.I. Gaujac, 12 Rue Gustave Eiffel,
11200 Lézignan-Corbières, France**

04.68.58.15.15

info@vialadefils.com

www.vialade-et-fils.com



VINCENT BOUQUET - CHARDONNAY

IGP PAYS D'OC

PRODUCER: Vincent Bouquet

TYPE: White

GRAPES: 100% Chardonnay

SOIL TYPES: The vineyards are located along the Mediterranean shoreline, in the area around Béziers. They enjoy a hot, humid climate which promotes development of aroma in the grapes during ripening, producing a varied range of wine profiles.

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

WINEMAKING: The grapes are harvested by machine by night to take advantage of 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 regularly checked during fermentation. A small amount of yeast can be added at the start of fermentation to maximise the development of aromas.

TASTING NOTES: Beautiful light, brilliant yellow. Fresh and inviting nose of white-fleshed fruits. The palate is lively on the attack with aromas of pear and white peach, fresh and well-balanced. Drink preferably within the first 2 years following bottling. Drinking temperature: 8 to 10°C.

FOOD PAIRINGS: Can be served well-chilled as an aperitif and also makes the perfect match for fish or seafood as well as white meat and pasta in a creamy sauce.

BOTTLE

Type: BG Caractère
Height: 30 cm
Weight: 1,14 kg

BOX

Size: 24,8 x 16,6 x 29,6 cm
Weight: 7,20 kg
SU/Box: 6

LAYER

Number of boxes: 20
Su/Layer: 100

PALLET

Size: 120 x 80 x 180 cm
Weight: 720 kg
Number of layers: 5
Boxes/pallet: 100
SU/Pallet: 600