



**VIALADE & FILS**  
DOMAINES ET NATURE

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## RENAISSANCE CICÉRON - SAUVIGNON

IGP PAYS D'OC

**PRODUCER:** Claude Vialade

**TYPE:** White

**GRAPES:** 100% Sauvignon

**SOIL TYPES:** The vineyards are located behind the area of Béziers. Deep soils promote development of aromas in the grapes during the ripening phase, producing a varied range of nosy aromas typical of Sauvignon.

**VINEYARD MANAGEMENT:** The vines are trained on wires and harvested by machine or by hand in some rigorously selected vineyards. Yields total 70 hl/ha.

**WINEMAKING:** The grapes are harvested by machine and by hand by night to benefit from the cool night time temperatures. The fruit is destemmed and undergoes short skin-contact maceration. The juice is clarified at low temperatures (7°C). Temperatures are regularly controlled throughout the fermentation process. Small amounts of yeast can be added at the start of fermentation to improve aroma development.

**TASTING NOTES:** A fresh, nervy wine with a beautiful golden colour tinged with green. Floral with notes of citrus fruits and freshly-cut grass. Drink preferably within the year following bottling. Drinking temperature: 10 to 12°C.

**FOOD PAIRINGS:** This wine makes the perfect choice of aperitif, served well-chilled, and also pairs with fishes and seafood as well as white meats. Similarly, it can be enjoyed on its own when reading a good book or chatting with friends.

### 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