



**VIALADE & FILS**  
DOMAINES ET NATURE

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## ALLÉE DES CYPRÈS

IGP AUDE



**THE JARDIN DES VIGNES RARES VINEYARD:** This project to create a drought-resistant vineyard was born in 2009 from Claude Vialade's visionary thinking about anticipating the challenges posed by global warming. It took three years of research to determine the ideal combination of soil, grape variety, rootstock, and clone, before the first plantings were carried out in 2012. At Ciceron's Jardin des Vignes Rares, the single-varietal adventure is coming to an end. After 15 years of patience and experimentation, the grape varieties have reached full maturity, and the time has come to blend them into unique cuvées that truly reflect their terroir and history.

**PRODUCER:** Domaine CICERON

**TYPE:** organic red wine

**GRAPES:** Marselan, Grenache

**SOIL TYPES:** Vineyard located on the high terraces of the Corbières, in the commune of Ribaute. It benefits from a Mediterranean climate, where daytime heat is tempered by cool nights due to its moderate altitude. This promotes the aromatic development of the grapes during ripening, allowing for the production of a range of concentrated wines while maintaining a balance of acidity. The Marselan and Grenache are planted on Quaternary gravel soils, while the Cabernet Franc is planted on cool, marly soil.

**VINEYARD MANAGEMENT:** The utmost care is taken in the management of the vineyard and the health of the grapes. The vineyard is cultivated using organic farming methods. The vines are pruned using the palmette method to ensure an even distribution of the clusters on the vine.

**WINEMAKING:** The grapes are harvested at optimal ripeness exclusively in the morning to ensure the fruit's freshness. After harvesting, the grapes are placed in vats for traditional winemaking. Maceration is prolonged, lasting approximately 3 to 4 weeks. The temperature is regularly monitored. Gentle, regular pumping-over is performed during fermentation. Once alcoholic fermentation is complete, the wine is racked and pressed to allow for malolactic fermentation. The wine is then aged for 9 months in stainless steel tanks.

**TASTING NOTES:** A beautiful, intense red color with violet hues. An intense nose blending aromas of black fruits (cherry, blackberry, blackcurrant) with subtle spicy and smoky notes, along with hints of mocha. The palate is rich with flavors of black cherry, blackberry, and blackcurrant; full-bodied, with a luscious finish and excellent length. The tannins are smooth and silky.

**FOOD PAIRINGS:** Perfect with a nice rib of beef or a rack of lamb cooked at a low temperature and served with roasted vegetables. It also pairs well with Mediterranean dishes (ratatouille, herb-infused dishes, etc.), mildly spicy dishes (Tex-Mex cuisine, etc.), and aged cheeses.

### BOTTLE

Type: BG Paris  
Height: 26 cm  
Weight: 1,35 kg

### BOX

Size: 21 x 31 x 28 cm  
Weight: 8,37 kg  
SU/Box: 6

### LAYER

Number of boxes: 12  
Su/Layer: 60

### PALET

Size: 120 x 80 x 180 cm  
Weight: 603 kg  
Number of layers: 6  
Boxes/pallet: 72  
SU/Pallet: 432