



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

Saint Auriol Réserve Rosé

- **Producer:** Claude Vialade
- **Appellation:** IGP Pays d'Oc
- **Origin:** Occitania
- **Label :** HVE



Varietal range: This rosé wine is blended from Syrah and Grenache. The exact varietal proportions are defined by tasting before bottling.



Soil types: The vineyards are located near the coast, in the Béziers area. They enjoy a typically Mediterranean, hot and humid climate which promotes development of aromas in the grapes during ripening, producing a diverse array of wines.



Vineyard management: The utmost care is lavished on vineyard management and the health of the fruit. The vines are pruned using the Cordon de Royat and bush vine systems.



Winemaking: The grapes are harvested by machine, destemmed and go direct to press in a pneumatic press with very short soaking (3 hours) in a protected atmosphere. Fermentation then takes place for 10 to 12 days at most.



Tasting notes: Pinkish colour which takes on fashionable pearly pink nuances. Persistent, fresh nose. Fresh, aromatic palate that lingers. Drinking temperature: 12°C.



Food pairings: Makes the perfect aperitif but partners with starters including salads and cold meats along with foods grilled with Provence herbs and pan-fried or grilled vegetables.



Logistics

Bottle

- Type: BDX Caractère
- Height: 30 cm
- Weight: 1.20 kg
- EAN: 3569401001315

Box

- Size: 24x16x31 cm
- Weight: 7.38 kg
- SU/Box : 6
- EAN barcode: -

Layers

- Number of boxes: 25
- SU/Layer: 150

Pallet

- Size: 120x80x150 cm
- Weight: 760 kg
- Number of layers: 4
- Boxes/Pallet: 100
- SU/Pallet: 600