



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

Saint Auriol Réserve Rouge

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



Red varieties: This red wine is made from Marselan, a cross between the Cabernet and Grenache Noir grape varieties which has two main features:

- A short foliage cycle (peak ripeness) in this cool area where Carignan used to struggle to ripen.
- Soft tannins.



Soil types: The vineyards are located on two soil types, in the West of Aude and the terraces of the Corbières, in the Fabrezan area. They bask in a Mediterranean climate where daytime heat is counterbalanced by cool night-time temperatures stemming from their average elevation. This promotes the development of aromas in the grapes during ripening, producing a range of wines showing different profiles.



Vineyard management: The utmost care is lavished on vineyard management and the health of the fruit. The vines are trained using the Cordon de Royat method.



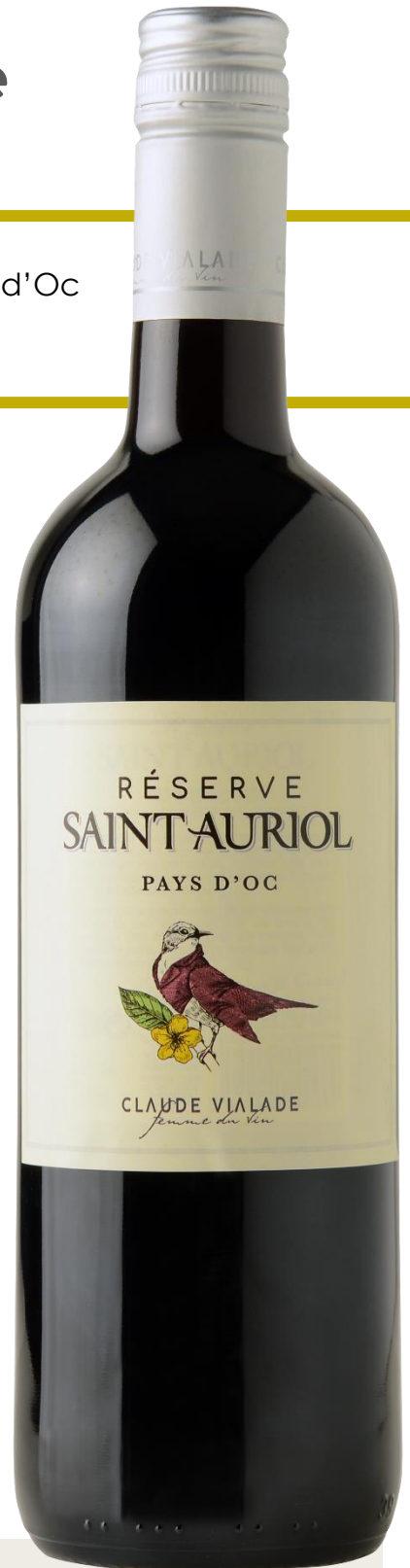
Winemaking: In traditional, temperature-controlled tanks where fermentation starts at 28°C then the temperature is reduced to 25°C for 10 days. The wines are therefore very full-bodied with fine fruity notes. They are matured in tanks.



Tasting notes: The colour is intense with purple glints. The nose is powerful with notes of jammy red and black fruits. The palate is supple with soft tannins and good aromatic intensity.
Drinking temperature: 18°C.



Food pairings: The perfect match for cold cuts, grilled foods and cheeses.



Logistics

Bottle

- Type: BDX Caractère
- Height: 30 cm
- Weight: 1.20 kg
- EAN: 3569401000684

Box

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

Pallet

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

Layer

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