



**DOMAINES AURIOL**

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

# Saint Auriol Réserve Blanc

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



**Varietal range:** This white wine is a blend of Marsanne, Roussanne, Sauvignon, and Vermentino. The exact varietal proportions are defined by tasting prior to bottling.



**Soil types:** The vineyards are located on the upper tiers bordering the shoreline in the heart of the Minervois. They enjoy a Mediterranean climate mitigated by moderate elevation which promotes the development of aromas in the grapes during ripening, producing a diverse range of wines.



**Vineyard management:** Utmost care is lavished on vineyard management and the health of the fruit. The vines are pruned using the Guyot system.



**Winemaking:** The grapes are harvested by machine, destemmed, clarified and undergo cold skin-contact soaking. Enzymes are added then fermentation occurs at low temperatures of around 16° C or 17°C. The wines are aged on the lees for 2 to 3 months after the winemaking process. Refrigerated stainless steel tanks are used for fermentation and storage.



**Tasting notes:** A very aromatic wine with a particularly well-developed floral edge of white orchard flowers. Moderately fat on the palate with lots of finesse. Drink at 12°C.



**Food pairings:** Makes the perfect aperitif or partner for tapas, grilled fish, moules marinières and goat's cheeses.



## Logistics

### Bottle

- Type: BDX Caractère
- Height: 30 cm
- Weight: 1.20 kg
- EAN: 3569401000677

### 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