



DOMAINES AURIOL
PAR CLAUDE VIALADE ET FILS

UPD 03/2019

Cuvée Saint Auriol

Rosé 25cl

- **Producer:** Claude Vialade
- **Appellation:** Vin de France
- **Origin:** France



Varietal range: This wine is a blend of Syrah, Grenache and Carignan. The exact proportions of each are defined based on tasting prior to bottling.



Soil types: The vineyards line the Mediterranean coast in the area around Thau lagoon. They enjoy a temperate climate due to the proximity of the lagoon, which promotes development of aroma during ripening, producing a range of wines with differing profiles.



Vineyard management: The utmost attention is paid to vineyard management and the health of the fruit. The vines are trained using the Cordon de Royat and Guyot systems.



Winemaking: The grapes are picked by machine, destemmed and the juice is run off into horizontal tanks with short, 3-hour soaking. Direct-to-press in a pneumatic press in a protected atmosphere. Fermentation then lasts for no more than 10 days.



Tasting notes: Intense, brilliant pinkish hue with purple tints. Fairly persistent, fresh aromatic nose. Fresh, aromatic palate showing length. Drinking temperature: 12°C.



Food pairings: Makes the perfect aperitif but also partners with starters such as salads and cold meats, as well as foods grilled with Provence herbs and pan-fried or grilled vegetables.



Logistics

Bottle

- Type: Bordeaux 25cl
- Height: 20 cm
- Weight: 0.43 kg
- EAN barcode: 3569405003272

Box

- Size: 23x23x21 cm
- Weight: 5.52 kg
- SU/Box: 12
- EAN barcode: 3569401003278

Layer

- Number of boxes: 22
- SU/Layer: 264

Pallet

- Size: 120x80x150 cm
- Weight: 750 kg
- Number of layers: 6
- Boxes/Pallet: 132
- SU/Pallet: 1584