



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 03/2019

Cuvée Saint Auriol

White 25cl

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



Varietal range: A blend of Colombard and Terret. 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 Guyot system.



Winemaking: The grapes are picked by machine, then destemmed and undergo cold clarification. Enzymes are added and fermentation takes place at low temperatures of 16°C or 17°C. Refrigerated stainless steel tanks are used for fermentation and storage.



Tasting notes: A blend showing fruity Mediterranean expression with elegant aromas. The palate is fresh yet mouthfilling and persistent. Drinking temperature: 12 °C.



Food pairings: Makes the perfect aperitif and partner for a range of starters including cruditees and salads but also seafood tagliatelle, king prawns flambeed in pastis and sheep's milk cheeses.



Logistics

Bottle

- Type: Bordeaux 25cl
- Height: 20 cm
- Weight: 0.43 kg
- EAN barcode: 3569400002061

Box

- Size: 23x23x21 cm
- Weight: 5.52 kg
- SU/Box: 12
- EAN barcode: 3569403002068

Pallet

- Size: 120x80x150 cm
- Weight: 750 kg
- Number of layers: 6
- Boxes/Pallet: 132
- SU/Pallet: 1,584

Layer

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