



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

MONTMIJA

Le Bistro White

- **Producer:** Claude Vialade
- **Origin:** European Community
- **Appellation:** VDPCE
- **Type of wine:** Organic



Varietal range: The Verdejo grape variety, which is related to Sauvignon, imbues this wine with freshness. Languedoc Sauvignon adds lemony aromatics.



Soil types: The wines in this blend are grown in vineyards where the climate is conducive to farming organically.



Vineyard management: All the vines are farmed organically. Yields total 80 hl/ha. The Verdejo is grown in La Mancha. The Sauvignon is trained using the Guyot system with three training wires in the Languedoc region.



Winemaking: The organic grapes are harvested by machine then destemmed on arrival at the winery. Pre-fermentation cold maceration develops aromas of white-fleshed fruits. Fermentation at low temperatures adds fruitiness and character to the wine. During the entire winemaking process and maturation, the wine is kept in inert conditions using nitrogen, thereby fully preserving its fermentation aromas of flowers and fruit.



Tasting notes: Drinking temperature: 8-10 ° C.

This fresh wine opens up to aromas of stone fruits such as peach with some floral notes.



Food pairings: Serve as an aperitif, with cold meats and goat's cheeses.



Logistics

Bottle

- Type: Bordeaux impulsion screwcap
- Height: 29.95 cm
- Weight: 1.20 kg
- EAN barcode: 3569401004798

Box

- Size: 23.5 x 16 x 30.7 cm
- Weight: 7.38 kg
- SU/Box: 6 without dividers
- EAN barcode: 3569408004791 (non vintage)

Layer

- Number of boxes: 25
- SU/Layer: 25 x 6 = 150

Pallet

- Size: 120 x 80 x 136.5 cm
- Weight: 760 Kg
- Number of layers: 4
- Boxes/Pallet: 4 x 25 = 100
- SU/Pallet: 100 x 6 = 600