



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

RENAISSANCE CICERON

Sauvignon

- **Producer:** Claude Vialade
- **Appellation:** IGP Pays d’Oc
- **Origin:** Occitania



White varieties: This white wine is a single varietal Sauvignon.



Soil types: The vineyards are located in Limoux, in the upper Aude valley. The area has three different weather patterns – Atlantic, Mediterranean and Pyrenean – which promote development of aromas in the grapes during the ripening phase, producing a varied range of wine profiles.



Vineyard management: The vines are trained on wires and harvested by machine or by hand in some rigorously selected vineyards. Yields total 70 hl/ha.



Winemaking: The grapes are harvested by machine and by hand by night to benefit from the cool night time temperatures. The fruit is destemmed and undergoes short skin-contact maceration. The juice is clarified at low temperatures (7°C). Temperatures are regularly controlled throughout the fermentation process. Small amounts of yeast can be added at the start of fermentation to improve aroma development.



Tasting notes: A fresh, nervy wine with a beautiful golden colour tinged with green. Floral with notes of citrus fruits and freshly-cut grass.

Drink preferably within the year following bottling.

Drinking temperature: 10 to 12°C



Food pairings: This wine makes the perfect choice of aperitif, served well-chilled, and also pairs with fish and seafood as well as white meats. Similarly, it can be enjoyed on its own when reading a good book or chatting with friends.



Logistics

Bottle

- Type: Bordeaux Impulsion screwcap
- Height: 31.3 cm
- Weight: 1.33 kg
- EAN barcode: 3569401004859

Box

- Size: 23.5 x 15.5 x 32 cm
- Weight: 8.10 kg
- SU/Box: 6 without dividers
- EAN barcode: 3569408004852 (vintage 2018)

Layer

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

Pallet

- Size: 120 x 80 x 142.8 cm
- Weight: 832 kg
- Number of layers: 4
- Boxes/Pallet: 4 x 25 = 100
- SU/Pallet: 100 x 6 = 600