



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 10/2019

CHÂTEAU MOUJAN

AOP La Clape

- **Producer:** Patrick Mazzoleni
- **Appellation:** AOP La Clape
- **Origin:** Occitania
- **Type of wine:** Biodynamic (Demeter)



Varietal range: 70% Syrah + 25% Cinsault + 5% Carignan



Soil type: La Clape hill range – limestone soils



Vineyard management: Bush vine training and biodynamic winegrowing. The compost used for the vines is produced on site to reduce inputs.

Winemaking: All the grapes are harvested by hand. The Syrah was harvested on October 2, 2018, the Carignan on September 26 and 27, 2018 and the Cinsault on September 27. The Syrah and Carignan are fermented using carbonic maceration and the Cinsault using traditional winemaking methods with punching of the cap. After the wine was run off and pressed, the Carignan and Syrah were matured in 1 to 2-use French oak casks for 12 months and the Cinsault was matured in stainless steel tanks.



Tasting notes: Spicy nose of garrigue and green pepper. Aromas of cherry and blackcurrant on the palate with a fine, long finish.



Food pairings: Drink with pan-fried wild mushrooms, truffle omelette or beef tartare.



Logistics

Bottle

- Type: BDX Elite
- Height: 33cm
- Weight: 1.5 kg
- EAN barcode: 3569401012274

Box

- Size: 25x17x34cm
- Weight: 9kg
- SU/Box: 6
- EAN barcode: 3569408012277

Pallet

- Size: 120x80x190cm
- Weight: 922kg
- Number of layers: 5
- Boxes/Pallet: 100
- SU/Pallet: 600

Layer

- Number of boxes: 20
- SU/Layer: 100