



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 02/2019

GRAIN DE BIO

White

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



Varietal range: Chardonnay



Soil types: This wine comes from vines planted on the uplands of Catalonia, inland from the sea. The climate is Mediterranean: hot, dry and arid. However, the elevation creates significant diurnal temperature differences on summer nights, promoting peak ripeness.



Vineyard management: The vineyard is entirely trained using the cordon de royat system. Part of the vineyard is irrigated in response to the water stress the vines undergo. The vineyard is organically managed and certified.



Winemaking: The harvest takes place by night, to avoid temperature spikes during the day. The grapes go straight to press and the juice is cold settled (3°C). Liquid phase alcoholic fermentation occurs at 19°C for about 10 days.



Tasting notes: The colour is brilliant with green tints. The nose opens up to aromas of yellow-fleshed fruits and pears. The structure is supple and balance is supported by beautiful freshness.



Food pairings: Best enjoyed at 8-10°C with fish, seafood or goat's cheeses.



Logistics

Bottle

- Type: Bdx screwcap 1L
- Height: 299.5mm
- Weight: 1.413 kg
- EAN bar code: 3569401007669

Box

- Size: 25.6 x 17.2 x 30.5 cm
- Weight: 8.83kg
- SU/Box: 6 without dividers
- EAN bar code: 3569407007663 (NV)

Pallet

- Size: 120 x 80 x 169.1cm
- Weight: 860kg
- Number of layers: 5
- Boxes/Pallet: 95
- SU/Pallet: 570

Layer

- Number of boxes: 19
- SU/Layer: 114