



**DOMAINES AURIOL**

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

# SAINT AURIOL

## Red Cuvée

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

**Varietal range:** This red wine is a blend of Merlot, Carignan and Syrah. 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 Cordon de Royat and Guyot systems.



**Winemaking:** The grapes are picked by machine then sorted and destemmed. Temperatures are controlled during fermentation with regular pumping over. Vatting lasts for 12 days.



**Tasting notes:** Intense hue with purple tints and a powerful nose showing notes of ripe red and black fruits. The palate is supple and tannins soft with good aromatic intensity.



Drinking temperature: 18°C.

**Food pairings:** The perfect match for cold cuts, grilled foods and cheeses.



### Logistics

#### Bottle

- Type: 25cl Bordeaux Champagne screwcap.
- Height: 19.87 cm
- Weight: 0.458 kg
- EAN barcode: 3569401002053

#### Box

- Size: 23 x 17 x 21 cm.
- Weight: 5.68 kg.
- SU/Box: 12 without dividers.
- EAN barcode: 3569403002051

#### Layer

- Number of boxes: 22
- SU/Layer: 22 x 12 = 264

#### Pallet

- Size: 120 x 80 x 142.6 cm.
- Weight: 771 kg.
- Number of layers: 6.
- Boxes/Pallet: 6 x 22 = 132.
- SU/Pallet: 132 x 12 = 1,584.