



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

LE PETIT CARLA

Rosé

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



Varietal range: This rosé wine is a blend of Syrah, Grenache and Carignan.



Soil types: The vineyards are situated along the Mediterranean coastline around Béziers. They enjoy a hot, damp climate which promotes development of aroma in the grapes during the ripening phase, producing a range of wines with differing profiles.



Vineyard management: The utmost attention is paid to vineyard management and the health of the fruit. Two types of pruning are used – Cordon de Royat and goblet.



Winemaking: The grapes are harvested by machine then sorted. They go straight to press in a pneumatic press with short soaking (3 hours) in a protected atmosphere. Fermentation then lasts for 10 to 15 days at most.



Tasting notes: Intense, brilliant pinkish colour with purple tints. Fairly persistent, fresh, aromatic nose. Fresh, aromatic palate showing good length.

Drinking temperature: 12°C.



Food pairings: Works very well as an aperitif but also pairs with starters such as salads and cold cuts, along with grilled foods with Provence herbs and pan-fried or grilled vegetables.



Logistics

Bottle

- Type: Lightweight Bordeaux Tradition screwcap
- Height: 30.05 cm
- Weight: 1.21 kg
- EAN barcode: 3569401007164

Box

- Size: 23.3 x 15.7 x 30.5 cm
- Weight: 7.38 kg
- SU/Box: 6 without dividers
- EAN barcode: 3569407007168 (vintage 17)

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