



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

MONTMIJA

Syrah Red

- **Producer:** Claude Vialade
- **Appellation:** Vin de France
- **Origin:** France
- **Type of wine:** Organic



Varietal range: 100% Syrah



Soil types: The vineyards enjoy a hot, dry climate which promotes the development of aromas in the grapes during ripening, producing expressive wines.



Vineyard management: The vineyards are mechanised and trained using the espalier system. Technical expertise and strict plot management yield grapes at peak ripeness. The varietal is farmed organically and certified by a European organisation.



Winemaking: Harvesting is done partly by machine, partly by hand. Before the grapes enter the tanks, they are entirely destemmed. Fermentation lasts for 25 to 30 days at controlled temperatures with regular and frequent pumping over. Particular care is taken to restrict inputs. Wild yeast is used, the wines are not fined and the amount of SO2 is limited.



Tasting notes: Intense red with purple highlights. The nose is spicy and profound. Showing leather and mild tobacco notes on first pour, the nose rapidly opens up to notes of ripe black fruits. The palate is full-bodied and smooth with intense, fruity aromatics driven by blackcurrant and blackberry notes. Soft tannin presence.

Drinking temperature: 16-18°C.



Food pairings: The perfect wine for food, with cold, grilled or stewed meats, or even a hearty starter.



Logistics

Bottle

- Type: Bordeaux impulsion screwcap
- Height: 30.05 cm
- Weight: 1.21 kg
- EAN barcode: 3569401011239

Box

- Size: 23.5 x 16 x 30.7 cm
- Weight: 7.38 kg
- SU/Box: 6 without dividers
- EAN barcode: 3569408011232 (vintage 2018)

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