



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

SAINT AURIOL

Réserve Blanc

- **Producer:** Claude Vialade
- **Appellation:** IGP Pays d'Oc
- **Origin:** Occitania



Varietal range: This white wine is a blend of Marsanne and Roussanne (90%), and Sauvignon (10%). The exact varietal proportions are defined by tasting prior to bottling.



Soil types: The vineyards are located on the upper tiers bordering the shoreline in the heart of the Minervois. They enjoy a Mediterranean climate mitigated by moderate elevation which promotes the development of aromas in the grapes during ripening, producing a diverse range of wines.



Vineyard management: Utmost care is lavished on vineyard management and the health of the fruit. The vines are pruned using the Guyot system.



Winemaking: The grapes are harvested by machine, destemmed, clarified and undergo cold skin-contact soaking. Enzymes are added then fermentation occurs at low temperatures of around 16° C or 17°C. The wines are aged on the lees for 2 to 3 months after the winemaking process. Refrigerated stainless steel tanks are used for fermentation and storage.



Tasting notes: A very aromatic wine with a particularly well-developed floral edge of white orchard flowers.

Moderately fat on the palate with lots of finesse.

Drink at 12°C.



Food pairings: Makes the perfect aperitif or partner for tapas, grilled fish, moules marinières and goat's cheeses.



Logistics

Bottle

- Type: Bordeaux Impulsion screwcap
- Height: 30.05 cm
- Weight: 1.21 kg
- EAN barcode: 3569401000677

Box

- Size: 23 x 15.5 x 30.7 cm
- Weight: 8.1kg
- SU/Box: 6 without dividers
- EAN barcode: 3569407000671 (vintage 2017)

Layer

- Number of boxes: 25
- SU/Layer: 25 x 6 = 150

Pallet

- Size: 120 x 80 x 136.5 cm
- Weight: 760Kg
- Number of layers: 4
- Boxes/Pallet: 4 x 25 = 100
- SU/Pallet: 100 x 6 = 600