



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 02/2019

LE JARDIN DES VIGNES RARES DE CICERON

Verdejo

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



Varietal range: 100% Verdejo



Soil types: This vineyard is located on the high terraces of the Corbières in Ribaute. It benefits from a Mediterranean climate, where the daytime heat is balanced by night time coolness due to its average elevation. This promotes aroma development of the grapes during ripening, producing a range of concentrated wines, while maintaining acidity-driven balance. The Verdejo vineyard is planted on marl soils.



Vineyard management: The greatest care is taken in managing the vineyard and health of the fruit. The vines are pruned using the 'palmette' or fan system to allow good distribution of the clusters on the vine stock.



Winemaking: Harvesting is done by hand, and the grapes are put into crates. The fruit is crushed directly as whole clusters in a pneumatic press with dry ice to protect the juice from oxidation. Subsequent cold stabilisation lasts for between 3 and 5 days at 5°C then alcoholic fermentation starts and lasts for around a week. Temperatures are kept below 16°C.



Tasting notes: Pale yellow with green tints, expressive and intense nose of white flowers, peaches, vanilla and roasted coffee. On the palate, the wine is powerful, very aromatic and ample. It also shows beautiful freshness and a toasted finish with a faint sourness.



Food pairings: Verdejo pairs perfectly with white meats in a sauce and oily fish.



Logistics

Bottle

- Type:
- Height:
- Weight:
- EAN bar code: 3569401010003

Box

- Size:
- Weight:
- SU/Box:
- EAN bar code: 3569408010006 (vintage 2018)

Layer

- Number of boxes:
- SU/Layer:

Pallet

- Size:
- Weight:
- Number of layers:
- Boxes/Pallet:
- SU/Pallet: