



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

ELEGANCE 43.74° Nord Chardonnay

- **Producer:** Claude Vialade
- **Appellation:** IGP Pays d’Oc
- **Origin:** Occitania
- **Type of Wine:** Organic



White varieties: 100% Chardonnay



Soil types: The vineyards are located along the Mediterranean rim, between the Cevennes and the Camargue. They bask in a hot, dry climate which promotes the development of aromas in the grapes during the ripening phase and produces expressive wines.



Vineyard management: The vineyards are trained using the espalier method and designed for work by machine. This stringent, technical approach in the vineyard allows the grapes to reach peak ripeness. The varietal is farmed according to organic specifications and certified by a European body.



Winemaking: The grapes are harvested by machine by night to benefit from the cool night time temperatures. After being sorted by machine, the fruit undergoes a little skin-contact maceration before being pressed in a pneumatic press. Clarification for 48 hours at 5°C produces clear juice. Fermentation occurs at controlled temperatures for just under ten days. Refrigeration and oxygen control reduce the amount of added sulphites. After fermentation, the wines are raked and matured in contact with staves for one month.



Tasting notes: Yellow hue with green tints. The nose reveals aromas of apricot, vanilla and cinnamon. The palate is ample and delicately oaked.

Drinking temperature: 12°C.



Food pairings:



Logistics

Bottle

- Type: Large Burgundy
- Height: 29.38 cm
- Weight: 1.403 kg
- EAN barcode: 3569401008734

Box

- Size: 26.9 x 18.1 x 30.6 cm
- Weight: 8.66 kg
- SU/Box: 6
- EAN barcode: 3569408008737 (vintage 2018)

Layer

- Number of boxes: 19
- SU/Layer: 19 x 6 = 114

Pallet

- Size: 120 x 80 x 136.5 cm
- Weight: 760 kg
- Number of layers: 5
- Boxes/Pallet: 5 x 19 = 95
- SU/Pallet: 95 x 6 = 570