



Carignan 100ans d'âge Carignan Mon Amour 10/2023

Origin: IGP Pays d'Aude

Producer: Claude Vialade

Type: Red

Grape: 100% Carignan



Soil Types:

The vines are located along the terraces of the Orbieu, near Camplong, and along the terraces of the Nièle, near Saint-Laurent.

Vineyard Management:

The vines are situated on distinctive terraced sites. These very old Carignan vines are grown with the respect they deserve. They are trained as bush vines, producing 3 or 4 clusters per vine where air flow and exposure to sunshine are maximised. The fruit is obviously picked by hand with yields no higher than 25 hl per hectare.

Winemaking:

The grapes are picked by hand and put straight into tanks. Part of the crop is macerated as whole clusters (70%). The wines are pampered to bring out the aromatic qualities of the fruit, then matured to retain the finesse and edginess of the tannins.

Tasting Notes:

Complex aromatic notes. Red fruits, cherry and blackcurrant, then garrigue and mild tobacco. Long, fresh palate. Elegant tannins. This is a unique wine for laying down.

Food Pairings:

Begin the taste experience by savouring the wine on its own to fully appreciate the qualities of an excellent single varietal, 100year-old Carignan. Then pair with some wholesome foods like smoked ham, herb-flavoured barbecued foods or thymeflavoured goat's cheeses matured with ash.

CLADDE VIALADE Jemme du Vin

LOGISTICS

Bottle

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(33) +4 68 58 15 15

Type: BG Cépage Height: 30 cm Weight: 1,50 kg EAN: -

Box Size: 28x19x31 cm Weight: 9.18 kg SU/Box: 6

EAN: -

Layer

Number of boxes: 19 SU/layer: 114



PAR CLAUDE VIALADE ET FILS

Pallet Size: 80 x 120 x 180 cm Weight: 940 kg Number of layers: 5 Boxes/Pallet: 95

SU/Pallet: 570



