

BELLES du SUD

BELLES DU SUD CICÉRON IGP PAYS D'OC

PRODUCER: Claude Vialade

WINE TYPE: HVE Rosé Gris

GRAPE VARIETIES: Cinsault, Grenache Gris

TERROIR: Located near Carcassonne, in the heart of the Languedoc region, close to the sea. Limestone scree soils over clay. Hot, dry climate.

VITICULTURE: Trellised vines, average vine age of 15 years, Guyot-pruned. Leaf canopy allowed to hang down to preserve the freshness of the berries.

VINIFICATION: Harvested at night to preserve fruit freshness. Direct pressing, free-run juice only, cold settling for 3 days, cold fermentation at 16°C.

TASTING NOTES: Pale, bright salmon color. Floral and spicy on the nose. On the palate, exotic aromas, pink grapefruit, and fine tannins that provide balance. A real sensation of lightness due to its 10% alcohol. Refreshing.

FOOD PAIRING: Pairs very well with summer BBQs, as an aperitif, or with Asian cuisine (sushi, curry, and all other exotic spices).



BOTTLE

Type: BG Paris
Height: 26 cm
Weight: 1.35 kg

CASE

Dimensions:
21 x 31 x 28 cm
Weight: 8.37 kg
Units per Case: 6

LAYER

Number of Cases: 12
Units per Layer: 60

PALLET

Dimensions:
120 x 80 x 180 cm
Weight: 603 kg
Number of Layers: 6
Cases per Pallet: 72
Units per Pallet: 432