

TECHNICAL SHEET



Calaia

02/2026

Origin: AOP CÔTES DE PROVENCE

Producer: Vialade & Fils

Type: Rosé

Grapes: Grenache, Syrah, Rolle



Soil Types:

Calaia reflects the richness of Provence's sun-drenched terroirs, shaped by the Mediterranean climate and the gentle influence of sea breezes. The vines, around 30 years old, are located near the majestic Montagne Sainte-Victoire and are grown and vinified at Cellier Marius Caius. This privileged vineyard produces an elegant, fresh, and refined wine, true to the spirit of the Côtes de Provence.

Tasting Notes:

A cuvée that embodies all the elegance and authenticity of Provence. Elegant and mineral, with citrus-driven aromas. Calaia is a combination of freshness, pure fruit expression, and intensity of flavor.

Food Pairings:

Fish ceviche, grilled squid with garlic and parsley, watermelon, feta, and mint salad.

LOGISTICS

Bottle

Type: BG Alto Extreme Oriental
Height: 31 cm
Weight: 1,31 kg
EAN : -

Layer

Number of boxes: 16
SU/layer: 96

Box

Size: 24 x 16 x 31 cm
Weight: 7,8 kg
SU/Box: 6
EAN : -



DOMAINES AURIOL
PAR CLAUDE VIALADE ET FILS