



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

MAJ 01/2019

Intemporel

Au Cœur des Étoiles

- **Producer:** Claude Vialade
- **Origin:** Occitania
- **Appellation:** AOP Languedoc
- **Labem:** Biodynamic



Grapes: Blend of Syrah and Carignan.



Soil types: Partly located on the Southern side of the *Massif de la Clape*, also located at the foot of the Alaric mountain, with shallow and rocky clay-limestone soils.



Vineyard management: The Syrah vine is cultivated using a low vine system, and the Carignan with Royat cords. Vines are grown in a biodynamic method, respectful of the lunar calendar. Herbal and mineral preparations are used. Grapes are then hand harvested.



Winemaking: Grapes are harvested and fermented separately, without adding sulphur. Fermentation with indigenous yeasts is done within 10 days, then the wine is aged in French oak barrels during 12 to 14 months before bottling.



Tasting notes: Spicy nose, smells of *garrigue* and white pepper. In the mouth, aromas of blackberries, and blackcurrant. Final mouth is elegant, smooth, well-balanced with notes of vanilla.



Food pairing: Perfect on grilled meats, dishes in sauce like a good old *bœuf bourguignon*. With cheeses, focus on hard ones.



Logistics

Bottle

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

Box

- Size: 28x19x31cm
- Weight: 9,18 kg
- SU/Box: 6

Layer

- Number of boxes: 19
- SU/Layer: 114

Pallet

- Size: 80x120x180 cm
- Weight: 760 kg
- Number of layers: 5
- Boxes/Pallet: 100
- SU/Pallet: 600