

TECHNICAL SHEET



Céleste - Au Cœur des Étoiles

03/2026



Origin: AOP La Clape

Producer: Claude Vialade

Type: Organic Red Wine

Grapes: 55% Syrah, 20% Grenache, 20% Carignan, 5% Mourvèdre



Soil Types:

La Clape hill range - limestone soils.

Vineyard Management:

Bush vine training and biodynamic winegrowing. The compost used for the vines is produced on site to reduce inputs.

Winemaking:

All the grapes are harvested by hand. The Syrah and Carignan are conducted in carbonic maceration. After draining and pressing, the Carignan and Syrah were aged in 1-wine French oak barrels for 12 months.

Tasting Notes:

Intense nose of mature and spicy fruits, with black pepper notes. In the mouth, aromas of blackcurrant and cigar. The final is ample and vanilla flavored.

Food Pairings:

This wine would be perfect with grilled meats, sauced meals and fine cheeses.

CLAUDE VIALADE
femme du vin



DOMAINES AURIOL
PAR CLAUDE VIALADE ET FILS