$40 Wine Club Selections

**Domaines Auriol, Vin de Pays de l'Aude Carignan Cuvée Le Jour et La Nuit, Languedoc-Roussillon, France 2019**

100% Carignan

About . . .
Claude Vialade, Woman of Wine and founder of Domaines Auriol

**The four vineyards and family brand names, the soul and forerunner of the company located in Corbières - Languedoc-Roussillon**, in the heart of the valley of Orbieu between the communes of Lagrasse and Fabrezan of which:

Part is cultivated in conventional viticultural methods: [Saint Auriol La Châtelaine](https://www.saint-auriol.com/en/our-estates-family-brands/chateau-saint-auriol) and its alter ego [Maison Vialade](https://www.saint-auriol.com/en/our-estates-family-brands/chateau-vialade).

Part is cultivated in [organic viticulture](https://www.saint-auriol.com/en/our-profession/organic-wine): [Corbières Montmija](https://www.saint-auriol.com/en/our-estates-family-brands/corbieres-montmija)

And the last part is an experimental vineyard directed towards [wine tourism](https://www.saint-auriol.com/en/wine-tourism): [Château Ciceron](https://www.saint-auriol.com/en/our-estates-family-brands/chateau-ciceron)

**As a girl**, Claude would go with her father, Jean Vialade, to the vines and cellars of the Château where he was the estate manager. During the grape harvest, she would dip her fingers into the fermenting must, much to her father's delight. After completing her business studies, Claude embarked on her career in **wine distribution on the international market** in a leading regional group of wine producers.

**Ten years later**, she left the group to become director of the AOC Corbières syndicate, where she focused on wine routes, terroir/production area policy, communications and market economics. She nevertheless felt closer to matters economic and to the land itself than to syndicalism and its compromises.

She accordingly left her post as director and, in **2000**, created a [wine-producing merchant company](https://www.saint-auriol.com/en/our-profession/wine-trader) **specializing in the**[wines of southern France](http://en.destinationsuddefrance.com/Discover/Must-See/The-Vineyard-Sud-de-France)**. She called it the SAS Les Domaines Auriol**. This company exports 10 to 12 million bottles, and also distributes the products of the family estates.

These [wines](https://www.saint-auriol.com/en/wines) have **individual, highly personalized identities**. They correspond to a 'first growth' approach and position Domaines Auriol among fine wines and well-crafted brands. Company wines at this level now enjoy an established **international reputation**.

The wines of the family estates are vinified, matured and bottled in our estate wineries.

WORKING THE VINES

The vineyards are managed with the **greatest respect for the environment**. The pruning of the Carignan is still Gobelet, but trellising is largely developing (currently 60% of the vineyard). The amendments are subjected to rigorous controls for a low regulated yield on all the parcels. The location of the vineyard at **semi-altitude**, implies particular attention to the load of bunches per vine stock, as well as their position on the plant (close to the earth so they are protected from the sun but at the same time can profit from the heat). To bring the grapes to **optimal ripeness** requires **early pruning** and a developed leaf surface area.

**THE AREA**

The region of Languedoc Roussillon is the largest producer of organic wines in France. The climatic conditions are very favorable, we have the most sunshine in France and some 220 days of wind: the Cers and the Tramontane, the grapes are naturally protected from illnesses. In France the surface area of organic vineyards is 62 000ha of which 30 000 ha are in Languedoc Roussillon. Spain, France and Italy, form the world’s biggest trio of organic wine producers.

*Our “Organic” history by Claude Vialade*

Our “organic” history started **35 years ago**under the inspiration of my father, **Jean Vialade.**In 1980, Jean Vialade was president of the cooperative of Ribaute and administrator of the Château of Pech-Latt it was at this time that he initiated the organic reconversion of the 2 vineyards.  Being from an Occitan culture and a visionary of his era, Jean is close to the European green movement and he has woven tight economic relations with them. It is under the friendly and dynamic influence of the German ecologists that he has boo­sted the organic approach at a time when organic specifications didn’t exist and governing organisations like the powerful INAO tried to ignore the gathering of momentum of this new type of consummation. **Ribaute became the first cooperative 100% organic.**
**In 1995**, when the next generation took over, the children, Eric and Claude opted for vinification in a private winery, the cellar is situated in the village of Ribaute. The Domaine Montmija vineyard comprises 27ha of vines which extend over the valley of Orbieu from Lagrasse to Fabrezan.

The Domaine comes under AOC Corbières and is certified by “Qualité-France”.

**In 1999**, under the influence of Claude Vialade, Montmija was integrated into the Domaines Auriol. **Since 2010**, Montmija is the flagship of the organic wine collection of our enterprise.

**Montmija, a family signature**

**Cobières Monmija signature**, is a blend of Grenache, Syrah and Carignan, which comes partly from our vineyards and partly from exploitations of grapes issued from parcels of other organic winesgrowers that respect the vinification protocols initiated by the Domaines Auriol.
**Montmija-La-Chapelle**presents a pallet of cepages: Syrah rosé and red, Merlot, Chardonnay and Cabernet
**Bistro de Montmija**marks of the cuvees of “pleasure”, nicely natural.

**The influence of Domaines Auriol on organic viticulture**

We vinify between **7 500 and 10 000hls of organic wine**. The vinifications are done by the winegrowers, according to our vinification protocols. **The Domaines Auriol have initiated the reconversion to organic viticulture of over 200 hectares of vineyards**. Our produce is bottled in the region of production. Forerunner for **35 years**, since 2010 we are the national leader in organic wines conditioned in bottles and bag in boxes.

INNOVATION

*Garden of Rare Vines at ciceron*

Three years ago, Claude Vialade decided to follow a path of innovation for the Domaines Auriol and to make the garden of Cicéron a garden of rare vines.The approach has been thought through in advance and very professionally with the support of an expert in each domaine: The pedology and the viticulture. Matthieu Dubernet, director of the oenological laboratory and also an agronomist, advised on the varietals and Olivier Tregoat advised on the pedology and the mapping, Oliver has in particular realised the study of the terroirs of the Cheval Blanc. The object of the studies was to be able to properly define with great precision the almost perfect consistency between the soil and the varietal. For this 34 soil pits have been realised on the different zones of the parcels. The results show different profiles for the soil even within the same parcel.

**Characteristics of the rootstock:**

**R110:**The R110 is a rootstock obtained in 1902 by Franz Richter. It is a variety issued from a cross between a Vitis berlandieri cv Resseguier no. 2 and Vitis rupestris cv Martin. This rootstock offers very good resistance to drought and low resistance to humi­dity. It can adapt to gravely soil, dry sandy soil, and terrain that is very hot. R110 roots take very well. It is the rootstock the most resistant to drought. It delays maturity and presents an incompatibility with Syrah.

**Fercal:**Fercal is a rootstock obtained in 1958 par INRA. According to genetic analysis undertaken at Montpellier,it is a variety issued from a cross between the Berlandieri Colombard no. 1B (itself issued in reality from a cross between Vitis Berlandieri and Vitis vinifera cv Ugni-Blanc), and the 31 Richter (issued from a cross between Vitis berlandieri cv Rességuier no. 2 and Vitis longii cv Novo-mexicana). This rootstock offers a good resistance to drought and a medium to good resistance to humidity. It can adapt to all types of soil, especially deficient soil. Fercal is sensitive to a lack of magnesium. It is resistant to nematodes and remains vigorous in non chlorosis situations. It is the rootstock the most resistant to chlorosis

**Characteristics of the defined varietals:**

**- Verdejo:**Is certainly, one of the biggest white Spanish varietals. It is often planted in the region of Rueda, next to the Duero estu­ary, where it gives white wine its character and its indisputable personality, an aroma of freshly cut grass. It has lots of body, and good construction.

**- Albarino:**Varietal by excellence in Galice (A region situated in the North West of Spain). This white varietal offers floral aromas and peach savours, with a few spicy hints.

- **Marselan**: A Black varietal, originating in France, a cross between the Cabernet Sauvignon and the Black Grenache which was created in 1961, near Marseillan by researchers from INRA and ENSAM. It gives to red wine an aroma of cocoa, blackcurrant, or even spices. The robe is very colourful and has medium body on the palate, with fine tannins and a good suppleness.

**- Cabernet Franc:**A black varietal which is distinguished by its aromatic finesse, its spicy aromas and sometimes by pepper. It possesses a good aptitude for maturing. The famous Château Cheval Blanc (White Horse Castle) in Gironde presents 60% of its vine population in Cabernet Franc.

**- Grenache:**The black Grenache is a Spanish varietal which was imported from the Middle Ages to Languedoc. Planted in soil that is dry and stony, it is very productive. These wines are often strong in alcohol and a little acid; it liberates a profusion of black fruit like plum or fig underlined by hints of cocoa, coffee and spices.

**Tasting Notes:**

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| SOIL | clay-limestone soil |
| WINEMAKING | the vinification process follows a carbonic maceration, also known as allcluster fermentation, with a special attention to temperature and tannin extraction |
| ROBE | dark intense color with purple reflects |
| NOSE | nose of blackcurrant and spices |
| MOUTH | filling is dense and smooth, the aromatic is a real “marriage” between spicy and fruity notes, its length and its soft tannins makes of this wine a real partner of many meals. |
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**Food Pairing:** Perfect for drinking throughout your entire dinner. Best with sausages, cooked meat, and herb cheeses.

luscious mouthfeel persists across a lengthy finish. Several vineyard sites throughout the

**CARE, Blanco Sobre Lias, Cariñena Spain, 2020**

***The Añadas winery***

Located in the heart of the Cariñena Designation of Origin, one of the historic and emerging areas of the national viticulture, Bodegas Añadas was born as an exclusive, advanced, and committed business project.
The winery and the production of our wines was designed as a complete and innovative project in which each and every one of the integral elements are thoroughly contrasted. From the selection of the vineyard, in which the quality of the grapes is unique and exclusive, to the infrastructure of the different areas of elaboration, control and aging.
Their business project responds to a criterion of fusion between the tradition of one of the most entrenched oenological regions of Spain and respect for the vine and the orientation towards new lifestyles.

***Designation of origin of Care Blanco on Lias***

The wine designation of origin Cariñena presents an exceptional geographical situation of its vineyards, since it is the part of the connection of the Ebro Valley with Levante, as well as in the north-south route that structures the Aragonese territory. Choosing to buy Cariñena wine assures us that we are choosing well, assures us that we are committed to vineyards with exclusive characteristics. One way to name these wines is to call them; DO Cariñena the wine of the stones.
Cariñena is located in the Ebro Valley, with a land area of 14,388 hectares of vineyards. Being inland territory, the climate of the area is defined as medium temperate, so that the winters are cold and the summers are very hot. The Cariñena field is an area specially equipped for the production of red and rosé wines, as well as natural sweet wines.

***Grape variety used in Care Blanco on Lias***

Variety: Chardonnay and Garnacha blanca

***Pairing Wine Care Blanco on Lias***

Pork, Blue fish (salmon, tuna, etc.), Seafood, and Poultry.

Juicy and clean, enjoy with summer meals.

Tasting Notes: Bright pale yellow with greenish reflections, which denote his youth. Nose is fresh, clean and intense, with fruity aromas (green apple, pineapple and citrus). Mouth: On the palate the fruit remains present and in balance with the acidity.

**Haras de Pirque, Hussonet Gran Reserva Cabernet Sauvignon, Maipo Valley, 2016**

85% Cabernet Sauvignon, 15% Cab Franc

**About the region**:

The Maipo Valley is Chile’s most famous wine region. Set in the country’s Central Valley, it is warm and quite dry, often necessitating the use of irrigation. Alluvial soils predominate but are supplemented with loam and clay.

The climate in Maipo is best-suited for ripe, full-bodied reds like [Cabernet Sauvignon](https://www.wine.com/list/wine/cabernet-sauvignon/7155-139) (the region’s most widely planted grape), [Merlot](https://www.wine.com/list/wine/merlot/7155-138), [Syrah](https://www.wine.com/list/wine/syrah-shiraz/7155-146) and [Carmenère](https://www.wine.com/list/wine/carmenere/7155-10081), a Bordeaux variety that has found a successful home in Chile.

White wines are also produced with great prosperity, especially near the cooler coast, include [Chardonnay](https://www.wine.com/list/wine/chardonnay/7155-140) and [Sauvignon Blanc](https://www.wine.com/list/wine/sauvignon-blanc/7155-151).

**About the Winery**:

Haras de Pirque is located in the easternmost part of the Maipo Province, at the foothills of central Chile’s mountain range. This area enjoys extremely favorable climatic and geographic conditions and is well-known for producing high quality wines. The vineyards that surround the estate are bordered by a thoroughbred racetrack and the winery was built in the shape of a traditional horseshoe. The vineyards grow at an altitude of 550 to 650 meters (1804-2132 feet) above sea level, south of the Maipo River on the lower slopes of the Andes’ foothills. In the lower area, the soil is rich in clay while the upper area is rocky. The Andes Mountains and its vicinity to the Pacific Ocean influence the region’s climate: summers are hot and dry but are mitigated by humid ocean air and cool nights. The estate’s vineyards are planted to international varieties (Cabernet Sauvignon, Cabernet Franc) that are able to find a new expression in this territory, as well as to local varieties such as Carménère – one of the most authentic Chilean grape varieties. Haras de Pirque represents Marchesi Antinori’s desire to produce high quality organic wines that express Chile’s winemaking potential while promoting the Maipo Valley’s extraordinary terroir.

Origin

Principally Cabernet Sauvignon with a small percentage of Cabernet Franc in the blend, the wine is produced from the Haras de Pirque vineyards in the Mapo Valley. The wine aims at recounting the character and personality of this territory thorugh a fascinating wine with spicy and herbaceous notes sustained by an exceptional freshness, typical of its zone of production.

Vintage Conditions

The 2016 vintage at Haras de Pirque was characterized by a cool climate with light rainfall. This weather patern guaranteed a slow and gradual ripening of the grapes, which developed excellent aromas and freshness. The Cabernet Sauvignon harvest took place in two distinct phases: first, in April, in the highest, mountain side vineyards and then towards the end of the same month in the lower-lying vineyards towards the valley floor. The Cabernet Franc was picked towards the end of the month of April.

Vinification

The various vineyard parcels of Cabernet Sauvignon and Cabernet Franc was fermented separately either in stainless steel tanks or in French oak fermenters. The fermentation was preceded by cold maceration of the juice on its skins which lasted from three to five days and was aimed at fully bringing out the aromatic potential of the crop. The wine then went into 60 gallon oak barrels, where it aged on its lees for a further twelve months.

Tasting Notes:

Hussonet remembers the name of one of the most famous foals in Chilean equestrian. It is an elegant and charming wine with great identity of territory. The vineyards are located in the prestigious Maipo valley, ideal for the production of high quality Cabernet Sauvignon. This wine is aged in French oak barrels for 12 months and then 12 months in the bottle. Wine of long and persistent flavor of delicate notes of chocolate and cedar pleasant tannins. A true classic of the Maipo-Andes.

Dark violet in color this wine is filled with spicy, fresh black fruit aromatics. On the palate, it is lively, expressing rosemary, laurel and mint touches.

Food Pairing: It is an ideal pairing with lamb, pasta or risotto.

Cheers!

Shelli & Maverick