

AURA

AURA BLANC

2016

AWARDS

Silver Medal - Concours des Vignerons Indépendants 2018
91 points 5starWines 2019

FOOD AND WINE PAIRING

As a starter with a pan-fried foie gras accompanied by caramelized figs or also with a Mont Ventoux goat cheese on walnut bread.

GRAPE VARIETIES

Chardonnay, Viognier, Manseng, Macabeu, Semillon, Vermentino.

TERROIR

Stony calcareous-clayey soil.

VINIFICATION

The grapes are harvested mid-September in the early morning in order to conserve the freshness of the berries. The fermentation takes place at low temperature then the wine is put in new barrels.

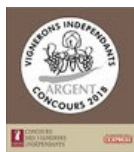
Aged in oak on fine lees with stirring to give the wine its roundness and its particularity.

TASTING

Bright and golden dress.

A lot of brilliance and complexity (grilled, hazelnut, citrus, sweet spices).

Nice sweetness in attack, long and mineral finish. A pleasant wine !



Vallée du Rhône
Terroirs d'Accueil

Alc/vol 14%

Serving temperature : 10°C - 12°C

Best within 4 years