

AURA

AURA BLANC

2019

FOOD AND WINE PAIRING

Starting with a fried "foie gras" and caramelized figs, followed by st Jacques skewers flambées on a bed of leeks, finishing with a tray of washed crust cheese and goat cheese... on a walnut bread...

GRAPE VARIETIES

Chardonnay, Manseng, Viognier, Grenache blanc, Gewurztraminer.

TERROIR

stony calcareous-clavey 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

Shiny dress with silvery highlights. Beautiful aromatic complexity, the woody notes blend elegantly with ripe fruit (hazelnut, almond powder, lemon confit, pear in syrup, clementine, etc.) The mouth is dense, fresh and offers a long and tonic finish.



Vallée du Rhône
Terroirs d'Accueil

Alc/vol 13.5%

Serving temperature : 10°C - 12°C

Best within 4 years