

AURA

AURA BLANC

2021

AWARDS

Laureate of the 22nd Vaucluse winegrowing know-how trophy

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, Sauvignier gris, Clairette

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

Luminous dress with white gold highlights. Complex and open nose, with notes of calisson, candied lemon, ginger, kumquat, acacia.... Beautiful fullness in mouth and a well asserted personality.



Vallée du Rhône
Terroirs d'Accueil

Alc/vol 13.5%

10-12°C

4 years