

AURA

## AURA BLANC

2023

### AWARDS

Concours des Vignerons Indépendants 2025 : Silver Medal.

### 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 40%, Sauvignier gris (resistant variety) 30%, White Grenache 15%, Manseng 15%.

### 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

Pale yellow color, with silver highlights. The nose reveals notes of marzipan, glazed chestnut, lys and candied lemon. The mouth is ample and harmonious. Nice final freshness.



Vallée du Rhône  
Terroirs d'Accueil

Alc/vol 13.5%

10-12°C

Best within 4 years