

AURA

AURA BLANC

2024

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, Sauvignier gris, Petit et Gros Manseng.

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

Bright color. Beautiful aromatic complexity, with notes of lemon tart, calisson, kumquat, and ginger. Full-bodied on the palate, enlivened by a lovely fresh finish.



Alc/vol 14%

10-12°C

Best within 4 years



Vallée du Rhône
Terroirs d'Accueil