

AURA

AURA ORANGE

2023

FOOD AND WINE PAIRING

A great aperitif, it also goes perfectly with fish dishes such as sushi, sashimi or ceviche. For meat lovers, prefer poultry, such as duck with orange sauce. Aura Orange also goes well with a platter of cheeses : Comté, Mimolette, etc. And for the sweetest pairing, finish with a dark chocolate and citrus mousse.

GRAPE VARIETIES

Souvignier gris

TERROIR

Clay-Limestone. Our local wines (PGI) benefit from a fresh and clay soil, giving light and fruity wines, to share freely...

VINIFICATION

The grapes are selected and picked by hand in whole bunches. They are then placed in tanks for carbonic maceration. Alcoholic fermentation then begins inside the berries, resulting in an orange colour and more intense aromas. A few weeks after the harvest, the grapes are pressed and alcoholic fermentation finishes in the liquid phase. The wine is then matured in concrete tanks.

TASTING

A pretty golden-orange colour. On the nose, this wine offers a beautiful aromatic complexity in a fruity, spicy and floral register: orange marmalade, roasted pineapple, candied ginger, broom and jasmine. The palate is generous and balanced, with a touch of bitterness on the finish.



Alc/vol 13.5%

10 et 14°C

Best within 2 years



Vallée du Rhône
Terroirs d'Accueil