

AURA

AURA ROSÉ

2019

FOOD AND WINE PAIRING

Serve as an aperitif with toast of cod brandade. It will also accompany you throughout your meals: grilled tuna steak with herbs of Provence, seasonal vegetables (eggplant with parmesan, zucchini flan and tomato sauce...), fresh goat cheese, strawberry pie...

GRAPE VARIETIES

Syrah, Grenache, Mourvèdre

TERROIR

The terroir of our Côtes du Rhône is located at the border of Sainte-Cécile-les-Vignes and Suze-la-Rousse. In the north, the Grenache are established on a stony and clay-limestone soil, while in the south, the Syrah are on rolled limestone pebbles on clay-sandy soil. This provides an harmonious structure and gourmet wines.

VINIFICATION

The harvest takes place by night to conserve the grapes freshness. A skin maceration is carried out before pressing in order to extract more flavor and color.

Fermentation at low temperature (15/17°C).

TASTING

Slightly sustained color. Nice sparkle, on a collection of red fruits, pomelo, pink pepper and tagada strawberry. Elegant, fresh and long process.



Vallée du Rhône
Terroirs d'Accueil

10-12°C

2 years