



AURA

## AURA ROSÉ

2021

### 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

Grenache, Sauvignon

### TERROIR

tony calcareous-clavey soil.

### WINEMAKING

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

The wine has a coral pink colour. The nose opens with pomelo, redcurrant and pink berries. A lot of freshness in the attack, with a very soft finish.



Vallée du Rhône  
Terroirs d'Accueil

Alc/vol 12.5%

10-12°C

2 years