

AURA

AURA ROSÉ

2022

AWARDS

-RVF (numéro d'été exceptionnel 2023) : 88/100

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, Sciaccarello, Niellucio

TERROIR

Stony calcareous-clavey soil.

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

Pale, mango color. The nose opens with notes of wild strawberry, redcurrant and pomegranate. Round and thirst-quenching on the palate.



Alc/vol 12%

10-12°C

2 years



Vallée du Rhône
Terroirs d'Accueil