FONTAINE DU CLOS



Alc/vol 14% Serving temperature: 16°C - 18°C Best within 5 years

AURA

AURA ROUGE

2016

FOOD AND WINE PAIRING

This wine will seduce you with meat in sauce but also with game and strong cheeses.

GRAPE VARIETIES

Caladoc, Cabernet Sauvignon, Marselan, Merlot

TERROIR

Calcareous-clayey soil

VINIFICATION

Those grape varieties, which have different maturity dates, are vinified separately then blended before being aged in tanks at least one year, to allow the wine to find its balance between structure and tannins.

TASTING

Dark & ruby dress. Aromas always atypical and complex, on camphor, zan, black fruits and menthol. Fresh mouth, generous with density.





