# FONTAINE DU CLOS



AURA

## AURA ROUGE

2020

#### FOOD AND WINE PAIRING

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

#### **GRAPE VARIETIES**

Caladoc, Petit Verdot, Marselan

#### **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

Dense, purple dress. First nose on black fruits. With aeration, notes of liquorice and cocoa appear. Full mouth with a fresh and minty finish.







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