FONTAINE DU CLOS



AURA

AURA ROUGE

2021

FOOD AND WINE PAIRING

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

GRAPE VARIETIES

Marselan, Caladoc, 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

Pretty garnet dress with purple highlights. Flattering nose of black cherry and Sichuan pepper. Nice development in mouth on the fruit and the freshness.









Alc/vol14% Serving temperature: 16°C - 18°C Best within 5 years