

AURA

AURA BLANC

2023

AWARDS

High Environmental Value.

FOOD AND WINE PAIRING

Starting with a fried "foie gras" and caramelized figs, followed by st Jacques skewers flambées on a bed of leeks, finishing with a tray of washed crust cheese and goat cheese... on a walnut bread...

GRAPE VARIETIES

Chardonnay 40%, Sauvignier gris (resistant variety) 30%, White Grenache 15%, Manseng 15%.

TERROIR

Stony calcareous-clavey soil.

VINIFICATION

The grapes are harvested mid-september in the early morning in order to conserve the freshness of the berries. The fermentation takes place at low temperature then the wine is put in new barrels. Aged in oak on fine lees with stirring to give the wine its roundness and its particularity.

TASTING

Pale yellow color, with silver highlights. The nose reveals notes of marzipan, glazed chestnut, lys and candied lemon. The mouth is ample and harmonious. Nice final freshness.



Alc/vol 13.5%

10-12°C

Best within 4 years



Vallée du Rhône
Terroirs d'Accueil