

AURA

AURA BLANC

2025

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, Sauvignier gris, Petit et Gros Manseng.

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

Behind its pale color with topaz highlights, it reveals a frank and generous nose with aromas of lemon, almond cream tart, and Breton cookies. On the palate, it captivates with its lovely structure, elegant development, and delicate, buttery finish, which lend it great delicacy and complexity.



Alc/vol 14%

10-12°C

Best within 4 years



Vallée du Rhône
Terroirs d'Accueil