

AURA

AURA ORANGE

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FOOD AND WINE PAIRING

A great aperitif, it also goes perfectly with fish dishes such as sushi, sashimi or ceviche. For meat lovers, prefer poultry, such as duck with orange sauce. Aura Orange also goes well with a platter of cheeses : Comté, Mimolette, etc. And for the sweetest pairing, finish with a dark chocolate and citrus mousse.

GRAPE VARIETIES

Viognier, Grenache blanc, Sauvignier gris.

TERROIR

Clay-Limestone. Our local wines (PGI) benefit from a fresh and clay soil, giving light and fruity wines, to share freely...

VINIFICATION

The grapes are selected and picked by hand in whole bunches. They are then placed in tanks for carbonic maceration. Alcoholic fermentation then begins inside the berries, resulting in an orange colour and more intense aromas. A few weeks after the harvest, the grapes are pressed and alcoholic fermentation finishes in the liquid phase. The wine is then matured in concrete tanks.

TASTING

Pale orange, curry-colored. Beautiful aromatic brightness, with notes of orange peel, candied lemon, and orange blossom. The palate shows good body and well-integrated tannins. A refreshing bitterness on the finish.



Alc/vol 14%

10 et 14°C

Best within 2 years



Vallée du Rhône
Terroirs d'Accueil