

AURA

AURA ROSÉ

2025

FOOD AND WINE PAIRING

Serve as an aperitif with toast of cod brandade. It will also accompany you throughout your meals: grilled tuna steak with herbs of Provence, seasonal vegetables (eggplant with parmesan, zucchini flan and tomato sauce...), fresh goat cheese, strawberry pie...

GRAPE VARIETIES

Grenache, Syrah

TERROIR

Stony calcareous-clavey soil.

VINIFICATION

The harvest takes place by night to conserve the grapes freshness. A skin maceration is carried out before pressing in order to extract more flavor and color.

Fermentation at low temperature (15/17°C).

TASTING

A beautiful pale colour with hints of lychee. Lovely fruity aromas of wild strawberries, raspberries, wisteria and grenadine. Light on the palate with a tangy finish.



Alc/vol13%

10-12°C

2 years



Vallée du Rhône
Terroirs d'Accueil