# FONTAINE DU CLOS



#### AURA

# AURA ROUGE

2023

# AWARDS

High Environmental Value.

# FOOD AND WINE PAIRING

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

# **GRAPE VARIETIES**

Marselan, Caladoc.

# **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

Dark color with garnet highlights. Spicy nose of nutmeg, cinnamon and subtle roasted mocha notes. Full-bodied, with coated tannins.







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