

# Aureto



## Alouette Rosé 2020

IGP Vauchuse

destemmed and gently crushed and then pressed with a closed-cage mechanical press, to avoid any juice oxidation. After performing a 48-hour cold clarification at a temperature of 6-8°, the juices are fermented at a low temperature (16-17°C) for 2 to 3 weeks in temperature-controlled stainless-steel vats. When fermentation is complete the wine is racked and aged on fine lees in stainless steel vats.

### **Terroir**

South-easterly facing, twenty-year-old vines on predominantly clay-limestone soil.

### **Grape Varieties**

80% Cinsault, 20% Caladoc

**Degree of alcohol:** 13% vol.

**Tasting Temperature:** 8°C

**Storage:** Approximately 1 year

### **Vinification**

The grapes are harvested early in the morning, to conserve the freshness of their aroma. The harvest is totally

### **Robe**

Pale-pink and brilliant.

### **Nose**

The nose is fresh, with notes of strawberry and peach.

### **Palate**

The palate is subtle. There are lovely notes of ripe Carpentras strawberries.

### **Food and Wine Pairing**

Appetizers, grilled red-mullet, fruit salad

### **Technical datas**

Europe palet 600 bottles

L.PS202418

GTIN : 3 760 182 84 3860

A climate-neutral  
vineyard

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