

Auréto



Aphélie Blanc 2022

IGP Méditerranée

Terroir

Vines with an average age of approx. 20 years are planted on weathered limestone with a high iron content, which gives the soils their characteristic ochre colours.

Grape Varieties

39% Roussanne, 31% Viognier,
14% Clairette, 12% Rolle, 4% Marsanne

Degree of alcohol: 13%

Tasting Temperature: 8-10° C

Storage: 3 years

Vinification

The grapes are harvested early in the morning and pressed directly to prevent oxidation influencing the wine in any way and to retain natural freshness. The

gentle processing of the grapes ensures the extraordinary freshness and elegance of the wine. The juice is fermented in stainless steel tanks using natural yeasts from the vineyard in a temperature-controlled process. The resultant wine is characterised by complex aromas. On the nose, there's ripe apricot, honeydew melon and vineyard peach, as well as the characteristic "garrigue" note of the Luberon region. The palate offers refined, well-integrated acidity with a good balance of freshness and depth. On the finish, ripe yellow fruit meets stimulating minerality and saltiness.

Food and Wine Pairing

A raw spring vegetable snacking platter, fresh bread with olive oil or Taboulé with its mint flavours - the wine is a versatile accompaniment to food for every day.

Technical datas

Euro pallet: 600 bottles

EAN : 3760182845536

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Awards & Certificate

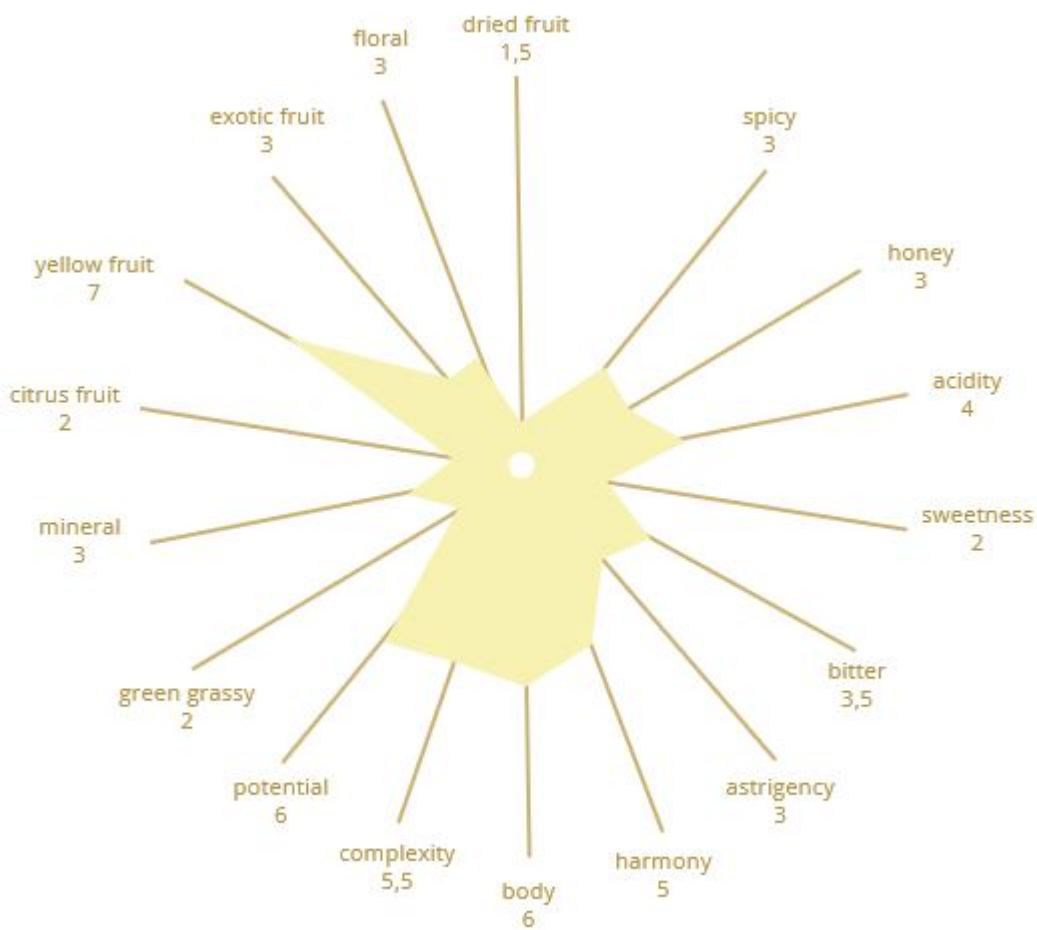


Organic wine. Certified by FR-BIO-01.

French Agriculture

Silver Medal. Mundus Vini 2023

International Competition



Flavour profile : Intensity 1,5 - 7