

Auréto

Aphélie Blanc 2023

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

55% Viognier, 32% Roussanne,
11% Marsanne, 2% Clairette

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 resulting wine is distinguished by its complex aroma. On the nose, ripe apricot, honeydew melon and vine peach. Added to this is the hint of garrigue characteristic of the Luberon. On the palate, fine, well-integrated acidity, with a good balance of freshness and serious depth. On the finish, ripe fruit meets yellow fruit with a lively minerality and salinity.

Food and Wine Pairing

Spring vegetables, fresh bread with a little olive oil, or mint tabbouleh, the perfect accompaniment to everyday meals.

Technical datas

Euro pallet: 600 bottles

EAN : 3760182845970

L.PB232514

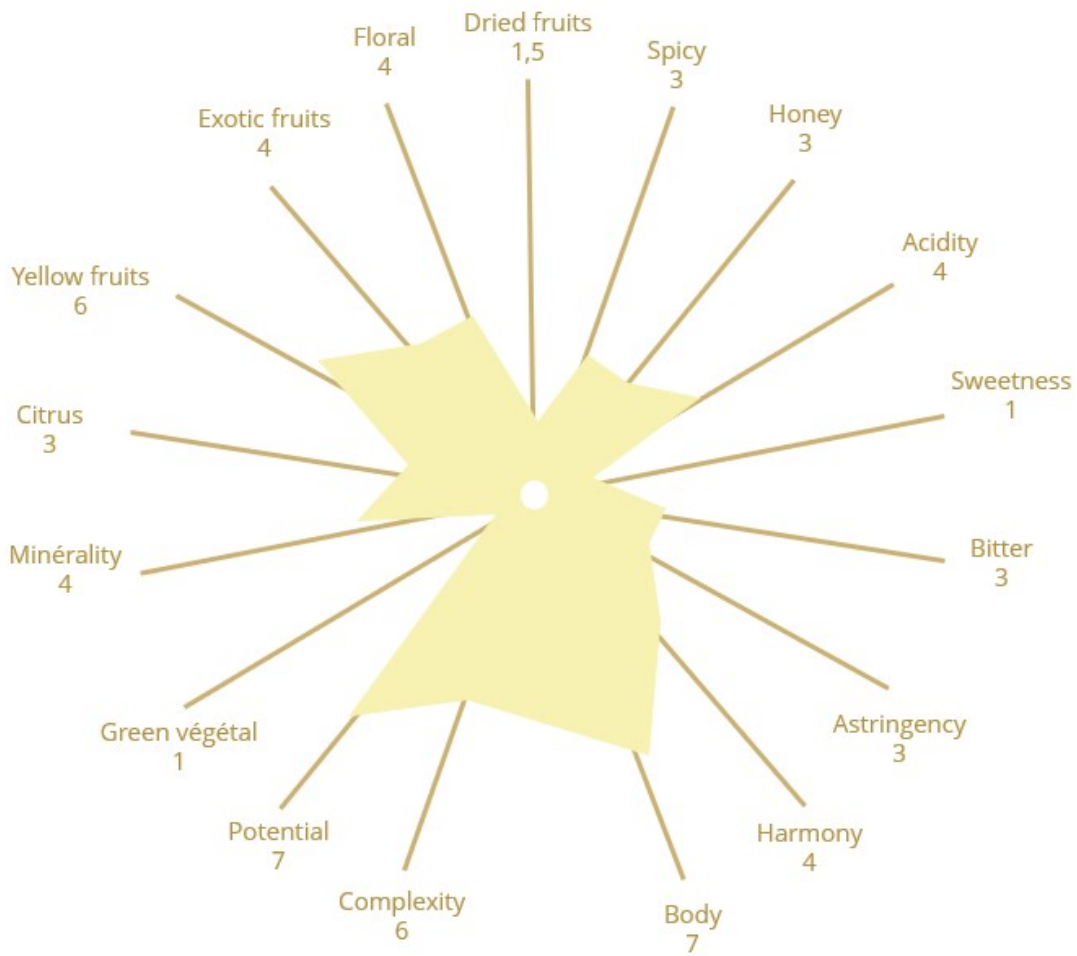
A climate-neutral
vineyard

Aureto

Awards & Certificate



Organic wine. Certified by FR-BIO-01.
French Agriculture



Flavour profile : Intensity 1 - 7