

# Auréto



## Aphélie Rosé 2021

IGP Méditerranée

### **Terroir**

Weathered limestone with a high iron content imparts characteristic colours to the soil. The lowland soil contains erosion material enriched with marsh deposits from the Alps, which are mostly oxidised, giving rise to the grey hues. Zones range from sandy to clayrich.

### **Grape Varieties**

44% Cinsault, 28% Grenache, 23% Cabernet-Sauvignon, 5% Caladoc

**Degree of alcohol:** 12.5%

**Tasting Temperature:** 8-10° C

**Storage:** 2-3 years

### **Vinification**

Made largely from freshly-pressed grapes, while a few hours' skin contact

result in an attractive, pink hue with glints of copper. Maturation in steel tanks ensures the delicate colour is retained. In the bouquet, intensely aromatic raspberries mingle with more exotic fruits such as lychee and grapefruit. On the palate you'll find aniseed and thyme - fresh, juicy and crisp. The wine is dry and quaffable. The light, zesty grapefruit note lends a touch of robustness, while hints of green banana and blackcurrant round out the flavour profile. A party wine extraordinaire that delights the tastebuds.

### **Food and Wine Pairing**

Goes equally well with grilled pumpkin wedges served with locally-produced, rich, soft goat's cheese and a green salad of winter leaves or with king oyster mushrooms pan-fried in olive oil. The wine's medium body balances out the herbal notes of the olive oil and the slightly smoky, nutty aroma of the grilled pumpkin. The wine's fresh raspberry note cuts through the creaminess of the aromatic goat's cheese perfectly. Oven-roasted pike perch with fennel and lemon paired with a classic caviar d'aubergines! Here, the earthy nuttiness

A climate-neutral  
vineyard

# Aureto

of the aubergine and the aromatic fennel and lemon sauce form a perfect match, while Rosé Aphélie enhances this aromatic autumn dish with its fine, fruity acidity and grapefruit aroma.

## Technical datas

Screw cap

Euro pallet: 600 bottles

EAN: 3760182844843

L.PS212461

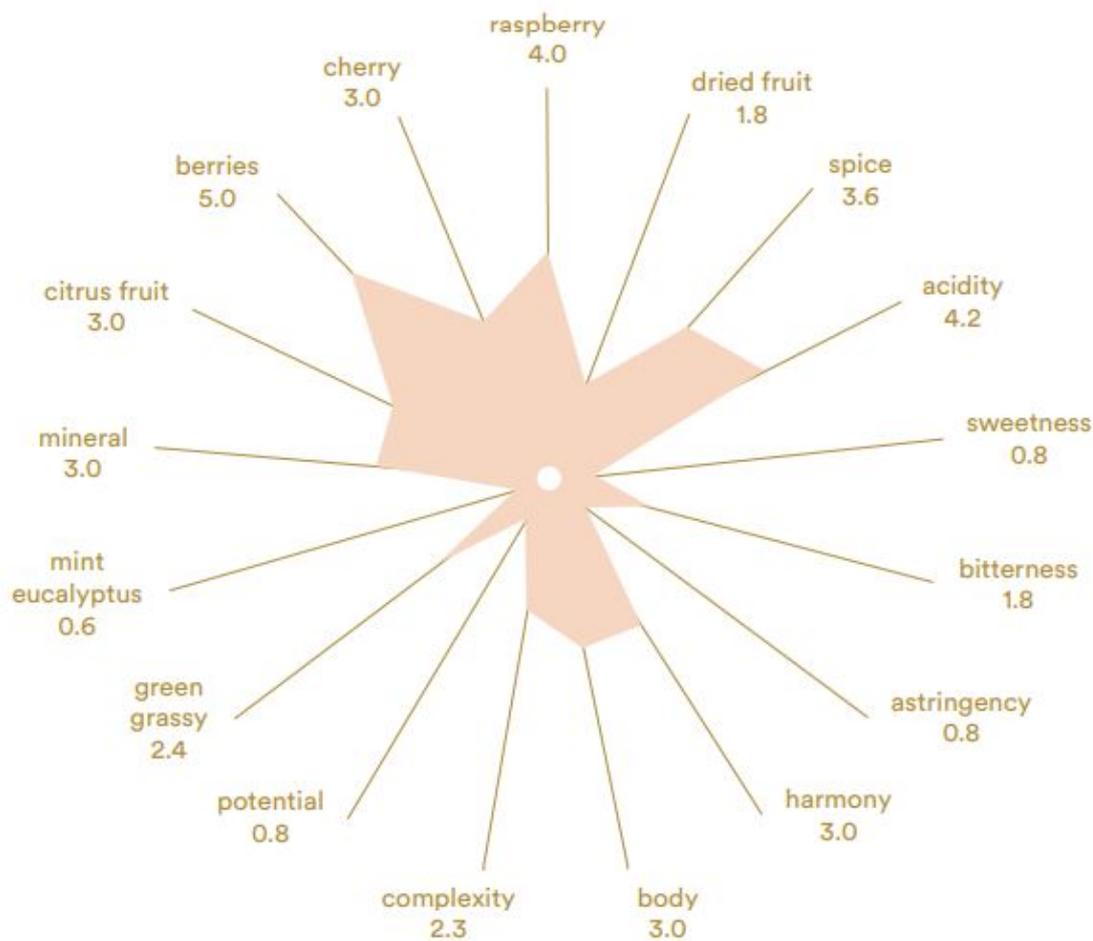
## Awards & Certificate



Médaille d'Or au Concours Général Agricole, Paris 2022

Médaille d'Or Concours Terre de Vins 2022

CAB : Conversion to Organic Culture 3rd year



Flavour profile: intensity 0–5 points