

Auréto

Aphélie Rouge 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

40% Petit Verdot, 28% Chenanson, 26% Marselan, 6% Cabernet-Sauvignon

Degree of alcohol: 13 %

Tasting Temperature: 12-14°

Storage: 2 - 4 years

Vinification

A short maceration period of several days, gentle pressing, final maturation in stainless steel tanks. Racking and organic acidity breakdown, plus six months on fine lees. Unique diatomaceous earth filtration.

With a clear garnet hue in the glass, the wine offers a nose of dark forest fruits and cherries with fine spicy, herbal and nutty notes, followed by blackberries, cherries and black elderberries on the palate. Robust yet mature tannins and balanced fruit acidity allow the wine's freshness and liveliness to come through. A lingering spicy finish will leave you eager to take another sip.

Food and Wine Pairing

This juicy vintage with dark berries, rounded tannins and a harmonious finish goes with barbecued vegetables as well as pork, poultry, lamb stew and cassoulet.

It is also a perfect match for snacking platters with salami and ham. An assertive red wine that can be enjoyed every day.

A climate-neutral
vineyard

Aureto

Technical datas

Euro pallet: 600 bottles

EAN: 3760182844676

L.PR212475 (screwcap)

L.PR212483 (cork)

Awards & Certificate



Médaille d'Argent au Concours Général Agricole, Paris 2022

CAB : Conversion to Organic Culture
3rd year

