

Aureto



Autan Rosé 2020

AOP Ventoux

Terroir

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

Grape Varieties

66% Grenache, 34% Cinsault

Degree of alcohol: 13,5% vol.

Tasting Temperature: 8°C

Storage: Approximately 1 year

Vinification

The grapes are harvested very early in the morning to conserve the freshness of the aroma. The grape harvest is totally destemmed and gently crushed and then pressed with a closed-cage

mechanical press, to avoid oxidation of the juices. A 48-hour cold clarification is performed, then the juices are fermented at a low temperature (13-15°C) for 2 to 3 weeks in temperature-controlled stainless-steel vats. Once the alcoholic fermentation is completed the wines are racked and aged on fine lees in stainless steel vats.

Robe

Pale pink colour.

Nose

The nose is elegant and with notes of red fruits.

Palate

Harmonious on the palate with great aromatic finesse, the notes of strawberry and raspberry come in with a certain liveliness on the finish.

Food and Wine Pairing

Tapenade, bouillabaisse, aubergines and tomato au gratin, ratatouille, stuffed baked tomatoes, grilled red mullet, choice of charcuterie.

Technical datas

Europe palet 600 bottles

L.VS202414

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GTIN : 3 760 182 84 3839

Awards & Certificate



GOLD medal Vinalies Nationales 2021