

Auréto



Elyo 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

48% Viognier, 24% Clairette,
15% Marsanne, 13% Roussanne

Degree of alcohol: 13%

Tasting Temperature: 8-10° C

Storage: 3-5 years

Vinification

Each plot is harvested separately by hand, while the grapes are pressed over a

long period; vinification in ceramic amphorae and barrels on full lees. On the nose there's creamy quince, full flavoured honeydew melon, a little apricot and very high mineral content with a saltiness that jumps out at you right away. This freshness continues in the palate, where it is combined with ripe fruits such as pear and white currant. There's lemongrass and rosemary, a little flint and ripe banana in the finish. Very complex for a wine from the South, it is surprisingly well balanced.

Food and Wine Pairing

Elyo's more robust and expressive nature calls for more strongly-flavoured dishes, like salade niçoise, poached trout or trout with almonds, mussels Charentaise-style, beluga lentil salad with walnuts, or bacon. Veal fricassée, with its creamy richness, is the perfect accompaniment to Elyo's charming, engaging nature.

Technical datas

Cork closure

Europe pallet: 480 bottles

EAN: 3760182843990

L.PB212458

A climate-neutral
vineyard

Awards & Certificate



Médaille d'OR au Concours International Mundus Vini 2022.
Médaille de Bronze au Concours Général Agricole, Paris 2022
CAB : Conversion to Organic culture

