

# Aureto



## Petit Miracle Rouge 2017

AOP Luberon

### **Terroir**

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

### **Grape Varieties**

55% Syrah, 45% Grenache.

**Degree of alcohol:** 15%

**Tasting Temperature:** 17°C

**Storage:** 4 to 5 years

### **Vinification**

The grapes come from a selection of the best vines of Oppède-le-Vieux, The grape harvest is totally destemmed, gently crushed and then placed in stainless-steel vats for a 3-to-4-week cold maceration, before fermentation with regular pumping over and devatting.

The wine undergoes malolactic fermentation and is aged in stainless steel vats, before ageing and bottling.

### **Robe**

A steady robe of dense purple.

### **Nose**

The first nose is dominated by notes of fresh tobacco and liquorice, followed by notes of cherries in alcohol, black fruit puree.

### **Palate**

The attack is lively and powerful, supported by an elegant tannic structure and carries the aromas of black fruits, cherries in brandy to the spicy finish all in length.

### **Food and Wine Pairing**

Rack of lamb, Angus beef and Provençal vegetables.

### **Technical datas**

Europe PALET 480 bottles

Lot L.LR172353

EAN13 : 3760182845413

## Awards & Certificate



Gold Medal Concours Général  
Agricole - Paris 2019  
Grand Prix d'Excellence (OR) Vinalies  
Nationales 2019