

Auréto



Prémices Blanc 2023

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. Organic culture.

Grape Varieties

100% Rolle

Degree of alcohol: 13%

Tasting Temperature: 8-10° C

Storage: 1-2 years

Vinification

Harvested very early in the stemmed, lightly crushed and then pressed using a closed-cage pneumatic press to avoid any oxidation of the juice. The settling is done cold, between 6° and 8°, for 48 hours, then the fermentation of the juice takes place at low temperature (16-17°C), during 2 to 3 weeks in thermo-regulated stainless steel tanks. Once the alcoholic fermentation is complete, the wines are racked.

Colour in the glass light yellow with green reflections, on the nose red apple, apricot and citrus hints, on the palate meadow hay and green olives, fine fresh apple acidity, juicy and animating in the finish.

Food and Wine Pairing

Grilled fish, oysters and seafood

Technical datas

Euro pallet: 600 bottles

EAN: 3760182845840

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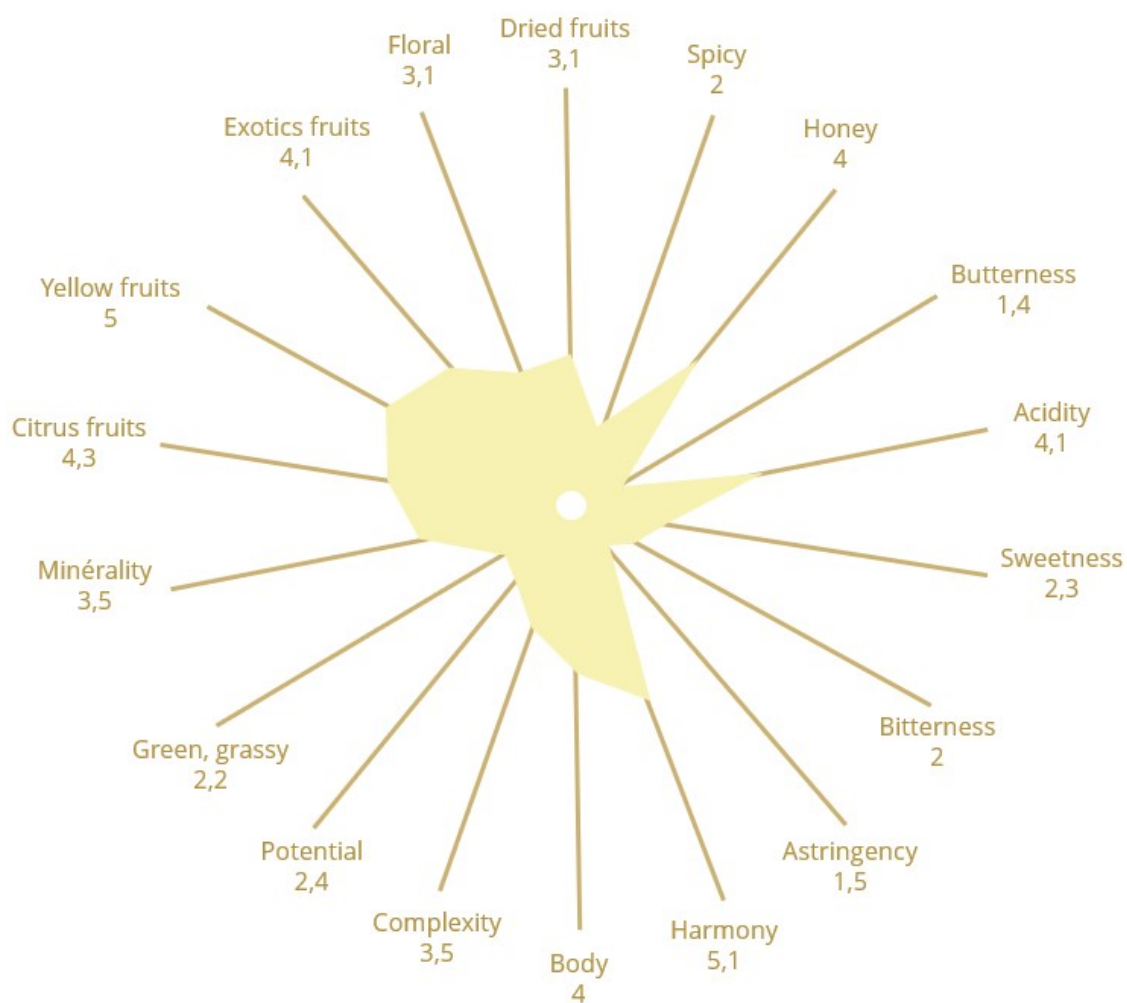
Awards & Certificate



Vin Biologique. Certifié par FR-BIO-01.
Agriculture France

A climate-neutral
vineyard

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Flavour profile : Intensity : 1,4 - 5