

# Auréto



## Solale Blanc 2022

AOP Ventoux

### **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**

75% Roussanne, 25% Grenache blanc

**Degree of alcohol:** 13%

**Tasting Temperature:** 8-10° C

**Storage:** 3-5 years

### **Vinification**

Cuvee from partial maceration and whole cluster pressing.  
Fermentation in amphorae and barrique. Ageing on the lees for half a

year. One racking after biological acid reduction.

Pale straw yellow in the glass, yellow fleshiness on the nose, fruit reminiscent of peach and honey, melon. Herbal, spicy freshness on the palate, reminiscent of laurel and strawberry tree, complex structures, strong body, creamy, very well-bound fruit acidity, strong wine with fine tart elegance. Great potential long finish.

### **Food and Wine Pairing**

A top-flight wine with a natural affinity for fine cuisine such as fish and poultry terrines, green and white asparagus with hollandaise sauce, rabbit in mustard sauce, beef, duck à l'orange or paella. The wine's complex structure is a match even for intensely-flavoured vegetables and refined, complex meat or fish dishes. With their intense, creamy taste, all variations of unpasteurised cheese are a perfect platform for this unusual wine from the South.

### **Technical datas**

Euro pallet: 480 bottles

EAN: 3760182844997

L.VB222500

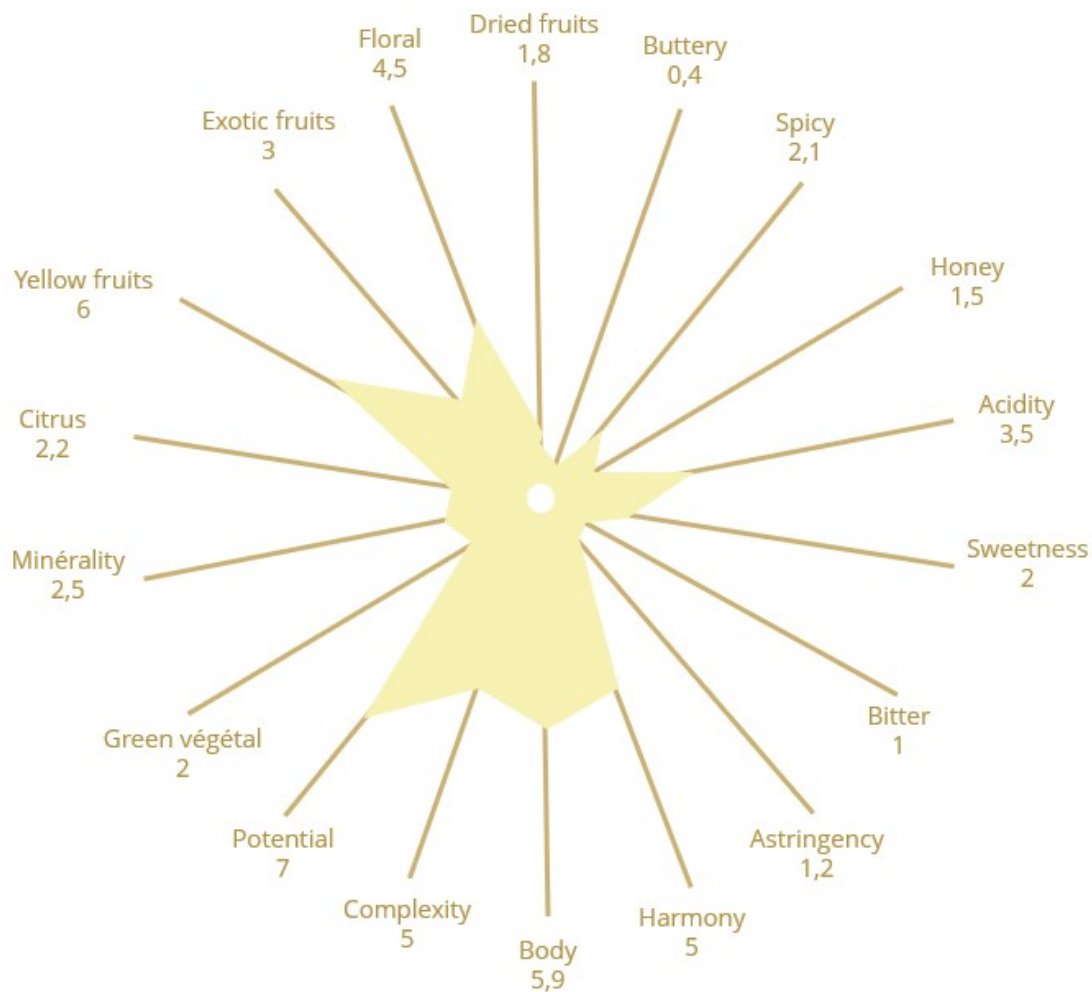
A climate-neutral  
vineyard

## Awards & Certificate



Silver Medal, Concours Général  
Agricole, Paris 2023

Organic culture certified by FR-BIO-01



Flavour profile : Intensity 0 - 7