

Auréto



Solale Rosé 2021

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

60% Syrah, 20% Grenache,
20% Caladoc

Degree of alcohol: 13%

Tasting Temperature: 8-10° C

Storage: 3-5 years

Vinification

Pressing of whole, hand-harvested grapes over several hours. Maturation in ceramic amphorae, a six-month

vinification process on full lees. Unique racking that enables biological acid breakdown. Diatomaceous earth filtration and subsequent bottling. Pale in the glass, it is almost like a blanc de noirs. In the nose there are intense raspberry and wild strawberry notes. Lychee and pineapple compete with fine rosemary and thyme. Lively, very well-integrated fruit acids underline the exoticism of this wine. An elegant texture that is neither alcoholic nor sweet. It's got potential!

Food and Wine Pairing

Provence-style red sea bream, pan-fried scallops, bouillabaisse ... dishes like these take you right back to those Mediterranean holidays. The warmth, the vivid hues of the landscape, everything that you associate with a summer holiday in the South of France is reflected in Solale premium rosé. The classic ingredients of Mediterranean cuisine - tomato, peppers, aubergine, fennel, olive oil and herbes de provence - as they are typically used make for a taste explosion which is the perfect match for the full-bodied yet refined Solale rosé.

A climate-neutral
vineyard

Aureto

Technical datas

Cork closure

Euro pallet: 480 bottles

EAN: 3760182844720

L.PS212472

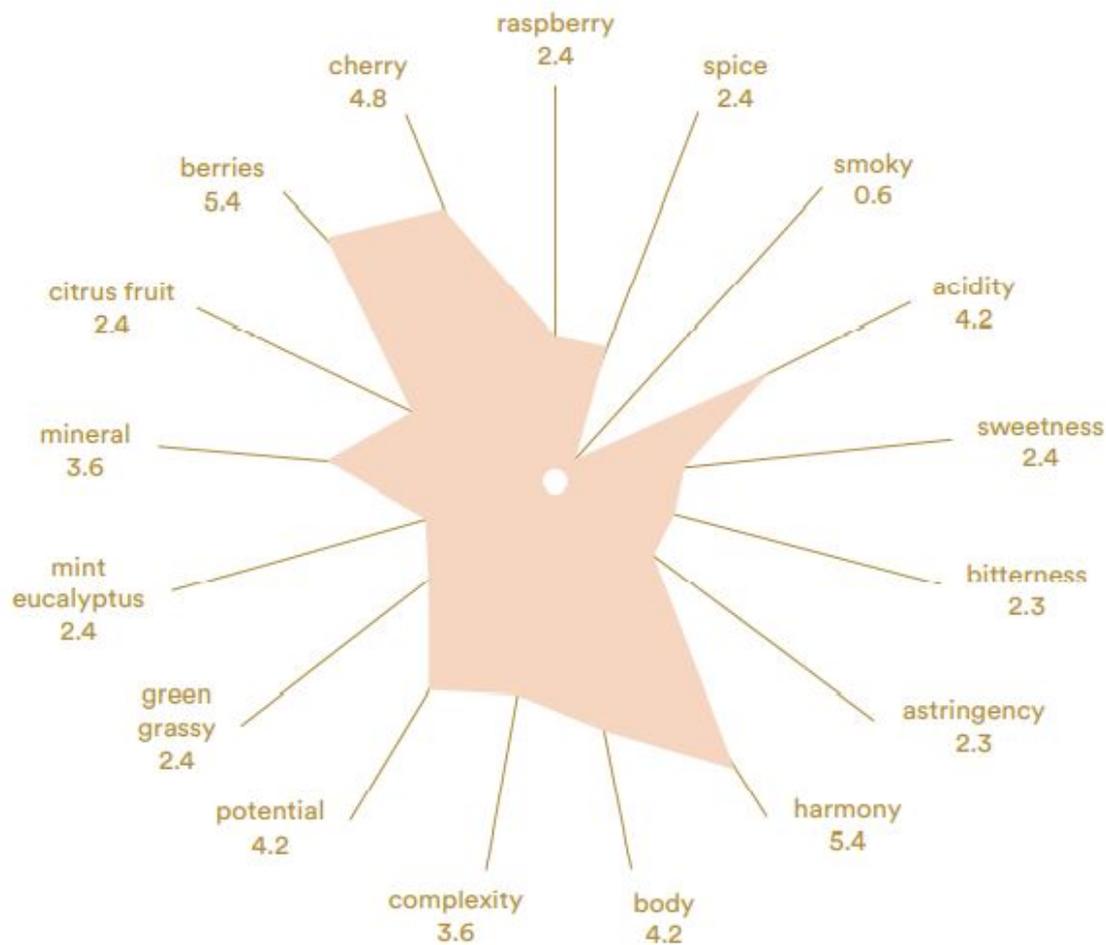
Awards & Certificate



Médaille d'Argent au Concours Général Agricole, Paris 2022

Médaille d'Argent au Concours International Mundus vini 2022

CAB : Conversion to Organic Culture 3rd year



Flavour profile: intensity 0–5.4 points