

Auréto



Solale Rosé 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

60% Syrah, 40% Grenache

Degree of alcohol: 13.5%

Tasting Temperature: 8-10° C

Storage: 3-5 years

Vinification

Whole cluster pressing of hand-picked grapes, pressed over several hours. Fermentation in ceramic amphorae, ageing on full lees for six months, single

racking after malolactic fermentation. Diatomaceous earth filtration and subsequent bottling.

In the glass bright red, almost Blanc de Noir type.

On the nose, aromas of grapefruit and orange cysts. Bright wild berries compete with exotic pineapple fruit for the subtle rosemary and black olive spice.

Soft, creamy and well-integrated fruit acidity underlines the exceptional quality of this wine. Powerful texture with fine automaticity that never seems alcoholic or sweet.

Food and Wine Pairing

This gourmet rosé goes very well with Mediterranean cuisine such as Moussaka or bouillabaisse, or with more exotic, lightly spiced dishes such as sweet and sour pork stir-fry or chicken colombo.

Technical datas

Euro pallet: 480 bottles

EAN: 3760182845734

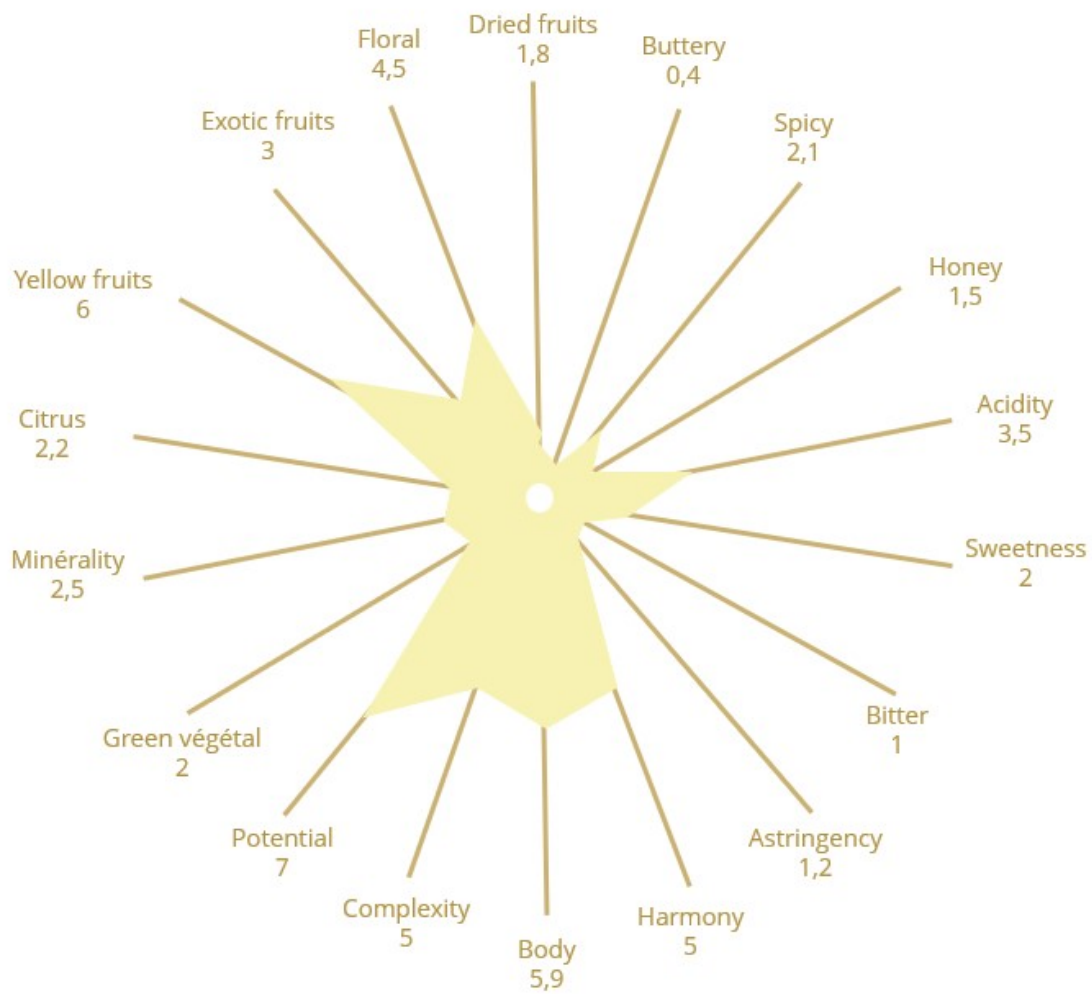
L.VS222502

A climate-neutral
vineyard

Awards & Certificate



Organic culture certified by FR-BIO-01
89/100 : Meininger's International Rosé
Awards



Flavour profile : Intensity 0 - 7