Aureto

Tramontane Blanc 2020

IGP méditerranée

Terroir

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

Grape Varieties

65% Roussanne, 35% Viognier

Degree of alcohol: 13.5% vol.

Tasting Temperature: 8°C

Storage: 2 to 3 years.

Vinification

The grapes are harvested in the morning to conserve the freshness of the aroma. The grape harvest is totally destemmed and gently crushed and then pressed with a closed-cage mechanical press, to avoid oxidation of the juices. After clarification a part of the Viognier and the Roussanne (55% of the final blend) is casked directly into one-wine unused barrels, and aged on fine lees for 5 months. The remainder is aged in stainless steel vats. As the bottling begins the wines are filtered to ensure perfect clarity and brightness.

Robe

The robe is clear and golden.

Nose

Buttery, brioche nose, with notes of yellow peach embellished with fine woody touches.

Palate

The palate is fleshy. Lively and intense attack. We find the same notes perceived on the nose.

Food and Wine Pairing

Scallops, truffles and eggs, fish in sauce, (lemon sole, trout and buttered almonds)

Technical datas

Europe 480 bottles
L.PB202420
GTIN : 3 760 182 843952

A climate-neutral vineyard

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