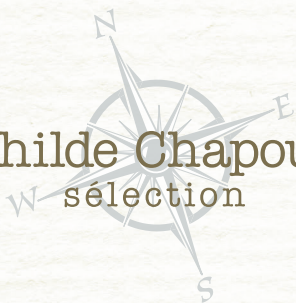


Mathilde Chapoutier



CÔTES-DU-RHÔNE

SULPHITE-FREE
APPELLATION D'ORIGINE PROTÉGÉE

AURADO



CLIMATE

The parcels located on the edge of the garrigue scrubland benefit from an excellent south-facing exposure. These plots will give this blend its power and structure.

HARVESTING

The grapes are picked at phenolic maturity and harvested by machine, early in the morning.

VINIFICATION

After de-stemming, the grapes are vinified in concrete tanks for four weeks. At the start of fermentation, we carry out a rack and return operation, followed by staggered pumping over operations each day to gently extract the aromatic substances, anthocyanins and tannins. The temperature of the alcoholic fermentation is checked and regulated. At the very end of the alcoholic fermentation, the temperature is allowed to rise to around 30°C to help the polymerization of the tannins.

MATURING

5 months in concrete tank.



VÉGANE



The palate is full and concentrated, there is a lovely freshness on entry with gorgeous red fruit accompanied by melted tannins. The finish is persistent, with notes of white pepper and a hint of liquorice.

Nose generous, powerful and intensely fruity nose.



FRESHNESS	●	●	●	●	●
INTENSITY	●	●	●	●	●
FRUITS	●	●	●	●	●
TANNINS	●	●	●	●	●

Colour bright, deep garnet with purple tints.

Gravelly deposits (calcareous platelets) over a clay matrix. Loess, a deep well-draining soil providing a constant supply of water, without excess, throughout the vine's vegetative cycle. The Syrah on this type of soil will lend our blend fruit and suppleness.

To enjoy...

16 - 18°C

Best enjoyed in the year of production in order to enjoy all its fruity flavours.

With grilled veal ribs.