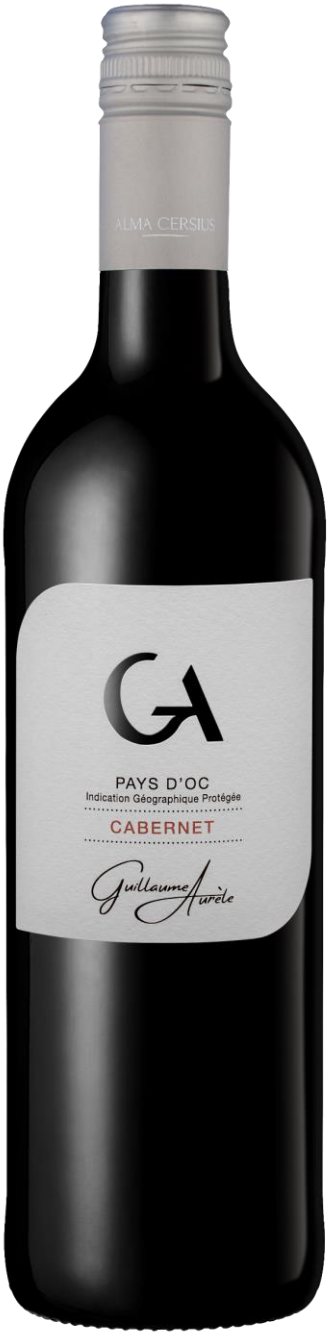
ALMA CERSIUS
Vignerons entre Terres & Ciel

GUILLAUME AURELE
| Cabernet Sauvignon

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE



Non contractual pictures

Alcohol: 14% vol.

Pays d'Oc IGP | Vintage 2022

Grape Variety
100 % Cabernet Sauvignon

History
Guillaume Aurèle wines are made by and for hedonists. Lovers of flavors and aromas, enjoy tasting without remorse this range of vinified elixirs to please your taste buds.

Soil
Limestone clay and pebbles soils.
Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.

Vinification
Long traditional maceration between 30 and 35 days.
Pumping over, punching down the cap and micro-oxygenation on the skins.
Malolactic fermentation on the skins.
Devatting and pressing.
Ageing on fine lees for 2 months.
Ageing in tanks under oxygen control.

Tasting
Nose of grilled red peppers, soft spices and licorice. Notes of undergrowth, truffle, prune and chocolate on the palate.

Food pairing
Ideal with game, beef stew, preserve duck with morel, or hard cheese.

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