



Non contractual pictures

Alcohol: 12,5% vol.



Pays d'Oc IGP | Vintage 2023



Varieties

Grenache	30%
Cinsault	30%
Syrah	30%
Merlot	5%
Cabernet Sauvignon	5%



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

Sols argilo-calcaires and pebbles.
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

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness of the berries.

Direct pressing, separation of the last pressed juices.
Clarification and low-temperature vinification.
Blending of 5 varieties after vinification.



Tasting

Lovely light pink color. A floral nose, round and greedy on the palate with wild strawberry aromas, toned by a touch of vivacity. A tender rosé with pleasant aromatic simplicity. Friendly style.



Food pairing

To be tasted with a gourmet salad or italian food such as Bruschetta.