



Non contractual pictures

Alcohol: 14% vol.



Pays d'Oc IGP | Vintage 2024



Grape Variety

100 % Merlot



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 pebble 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

Aromas of truffle and black fruits such as plum and cherry, followed on the palate by spices and undergrowth notes.



Food pairing

Ample and full-bodied, from the aperitif to a chocolate dessert, this wine is best enjoyed on a leg of lamb or with grilled meats.



Awards

Gold - Concours Gilbert & Gaillard 2025