



Alcohol: 13,5% vol.



Pays d'Oc IGP | Vintage 2024



Grape Variety

100 % Pinot Noir



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

Morello cherry and violet aromas. A round and fruity wine with subtle tannins.



Food pairing

Ideal with meat like roasted quail, beef or a creamy cheese like French Rocamadour.



Awards

Gold - Concours Mundus Vini 2025

Gold - Concours Gilbert & Gaillard 2025

Gold - Concours 70 Millions de Dégustateurs 2025

Silver - Concours National des vins IGP 2025