



Pays d'Oc IGP | Vintage 2025



Grape variety
100 % 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

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.
Maceration on the skins for 6 to 8 hours.
Maceration on fine lees for 8 days, clarification and fermentation.
Low-temperature vinification.
Ageing for 2 months on fine lees.



Tasting

Intense nose of blackcurrant, grapefruit and exotic fruits, followed by light mineral notes of gun-flint. Powerful, rich and ample on the palate.



Food pairing

Excellent with fish dishes like fish stew, whiting with asparagus or salt cod and potato mash.



Awards

Silver - Concours Général Agricole 2026



Non contractual pictures

Alcohol: 12,5% vol.