



AUREA

AOP Crémant de Bordeaux - SPARKLING BRUT ROSÉ

PRESENTATION

Every bubble of Auréa carries the brilliance of time and craftsmanship... This range is the promise of a rare moment, a refined signature, a wine that enhances every celebration. Blending tradition with modernity, it graces your table to illuminate life's most precious moments.

THE WINE

VARIETALS: Merlot, Cabernet franc

WINEMAKING / AGEING: Grapes are picked by hand. After pressing comes the « settling » of the juice, i.e. the refrigerated tank for decantating for 48 hours minimum. The clear juice is then fermented in temperature-controlled stainless steel vats. After the fermentation, the wines are extracted and filtered. The wine obtained is called Base Wine. The next step is the foaming, which takes place according to the Champagne method. A second fermentation is caused in the bottle, the aim is to obtain prestigious bubbles. Each bottle is filled with base wine with live yeasts and sugar. The aging process lasts at least 9 months so that the second fermentation produces the necessary pressure.

TASTING

Auréa Crémant de Bordeaux Rosé reveals a pale pink hue and a fruity bouquet with notes of small red berries (redcurrant, raspberry, blackcurrant). On the palate, it is round, with a pleasant liveliness brought by the presence of Cabernet. A Crémant of fine freshness, harmoniously balanced between suppleness, richness, and vibrancy.

SERVING / FOOD PAIRINGS

SERVING: Serve fresh, between 10° and 12°C.

FOOD PAIRINGS: Perfect as an aperitif, it will also pair beautifully with a truffle risotto or a chocolate soufflé for dessert.

