



A GIFT OF THE TERROIR

EXCEPTIONAL LINE

CUVÉE AURÉLIE

100% Chardonnay

Dosage: 7 g/l.

Aging in racks for 4 to 5 years

Cumières plot "Chêne la Butte"

Lot: 3,000 bottles

Prizes:

Gault & Millau: 15,5/20

Food matches: Lemon custard, tepid meringue, grilled gambas with pineapple or with chicken and grapefruit sauté. It is a perfect pairing with a delicate fish such as a turbot and lobster à l'américaine.

The Aurélie cuvée is a veritable uncut diamond. It harks back to the elegant femininity of the daughter of Jean-Luc and the exceptional expression -floral and pure- of the Chardonnay de Cumières.

This wine exhibits the typical color of the greatest Chardonnays, and yet owes its originality and its rarity to a terroir that is atypical for this white grape.

The nose is fresh, with notes of white flowers and acacia, slightly mentholated. In its complexity, fruity notes of peach, apricot and citrus appear. The merest hint of minerality contributes to the elegance of this harmonious ensemble. The maximum expression of the quintessence of a Chardonnay with freshness, richness and intensity.

