

## Aureto

### Cuvée Maestrale



<b>VINTAGE</b>	<b>2014</b>
<b>REGION</b>	<b>Rhône Valley</b>
<b>APPELLATION</b>	<b>Ventoux</b>
<b>VARIETAL</b>	70% Syrah 30% Grenache
<b>ALCOHOL</b>	15%
<b>TERROIR</b>	Limestone-clayey
<b>INFO</b>	36 Ha (87 Acres) total vineyard & 2.20 Ha (5.43 Acres) devoted to Maestrale  30 year old vines on average  35% of the wine is aged for 14 months in new oak & 1 year barrels. Vinification and malolactic fermentation in stainless tanks.  Unfined/ Filtered  <b>Sustainable Agriculture Practices</b>

#### About the Estate:

The Domaine de la COQUILLADE, now known as Vignobles AURETO, was taken over in 2006 by the Wunderlis, supported in this venture by their friend Andrehas RIHS - Swiss businessman - renowned for his commitment to international cycling and owner of BMC high-tech bikes. AURETO is a magnificent estate and a 36 hectares (87 acres) vineyard, located in the "Parc Naturel Regional du Luberon" in Gargas - Southeastern extreme of the Rhône wine region of France - very close to Provence. Most of the vines' plots are surrounding the estate, on magnificent slopes superbly South-East exposed and overlooking the valley. All vines are of course taken care under Sustainable Agriculture and yield control.

Vignobles AURETO do produce 3 colors IGP Vaucluse wines (some including very special grape varieties such as Caladoc, Chenanson & Marselan), 3 colors AOP Ventoux wines & an AOP Luberon. In addition to come from a superb region, a unique terroir (limestone-clayey with sediments and old alluvions from the Mediterranean sea) to be done with ultimate care, carefully considered cultivation and cutting-edge winemaking equipment, AURETO Wines are bottled in great looking packaging. Such as "Maestrale", each cuvée range has the name of a South of France wind.

#### Tasting Notes:

« The 2014 Ventoux Maestrale is a hidden little gem in the vintage...and checks in as an even split of Grenache and Syrah that spent 14 months in new, once and twice used barrels. It possesses terrific notes of spice box, red and black fruits, white pepper and sappy scrub brush in its medium to full-bodied, elegant, impeccably balanced profile. » - 90 Pts, JD, Wine Advocate #228 (Dec 2016)

#### Food Pairing:

Vignobles AURETO suggests chicken with truffles or civet de lièvre (jugged hare).

#### Press Review:

« Very fresh, with a pure beam of violet and plum notes racing through, picking up a light lavender echo on the silky finish. » - 88 Pts, JM, Wine Spectator, Web Only 2017