

## Aureto

### Cuvée Tramontane



<b>VINTAGE</b>	<b>2013</b>
<b>REGION</b>	<b>Rhône Valley</b>
<b>APPELLATION</b>	<b>Vaucluse IGP</b>
<b>VARIETAL</b>	50% Cabernet Sauvignon 30% Caladoc 20% Marselan
<b>ALCOHOL</b>	15%
<b>TERROIR</b>	Limestone-clayey
<b>INFO</b>	36 Ha (87 Acres) total vineyard & 2.95 Ha (7.28 Acres) devoted to Tramontane  30 year old vines on average  40% malolactic fermentation of each separated grapes & 14 months aging in oak barrels. Balance in stainless tanks.

**Sustainable Agriculture Practices**

#### 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 crossing Grenache & Malbec, Chenanson & Marselan) crossing Grenache & Cabernet-Sauvignon, 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 "Tramontane", each cuvée range has the name of a South of France wind.

#### Tasting Notes:

Silky and tender nose of superbly ripe red fruits followed by light vanilla and caramel notes. Round, full bodied palate, extremely powerful but mellow and soft at the same time... superbly structured and balanced, with peppery notes. Be ready, « can't be AOP » considering this unique blend but who cares!

#### Food Pairing:

Vignobles AURETO suggests charcuterie, ham of wild boar, serrano, Provencale stew or blue cheese.

#### Press Review:

Soon to come.

2012 Vintage: 89 Points, JM. Wine Spectator, Issue: Oct 31, 2014