

Aureto

Cuvée Maestrale



VINTAGE	2013
REGION	Rhône Valley
APPELLATION	Ventoux
VARIETAL	70% Syrah 30% Grenache
ALCOHOL	15%
TERROIR	Limestone-clayey
INFO	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

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-Eastexposed 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 wine-making 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:

Very deep purple color, with beautiful violet reflections. Fleshy, tender, racy and so ample bouquet with impressive and complex aromas of blackberries, warm prunes, soft spices and blackcurrant dominance. In the mouth the wine is generous and round, unctuous with smooth but present tannins, without hiding a great aging potential. It is purely Maestrale!

Food Pairing:

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

Press Review:

90 Pts: « ...It's ruby/opaque color is followed by notions of black pepper, blackberries, licorice and smoked earth. These flow to a medium-bodied, fresh, elegant Ventoux that has lots of fine tannin and plenty of class... » - JD, Wine Advocate, Issue #223 (Mar 2016)

« A rich style, with layers of warmed fig and blackberry purée intertwined with ganache and black licorice notes. Good definition and energy through the finish. » - JM, Wine Spectator, Web Only 2016