



Aurore d'Automne

Aurore d'Automne is derived exclusively from the exploration of the enormous potential that Pineau d'Aunis can offer. According to the potential degree at harvest, we vary the wine making from mellow rosé (La Salamandre in 2001 and 2004) to sweet wines (Aurore d'Automne in 1999, 2001 and 2005).

■ APPELLATION:

- Sweet rosé. French table wine.

■ GRAPE VARIETY:

- Pineau d'Aunis with a touch of Grolleau. Old vines.

The wines are always produced from grapes dried by over-maturation.

■ SOIL (TERROIR):

- Clayey and siliceous clay with flint on tuffeau (limestone). The soils with strong clays are favourable for reds.

■ VITICULTURE:

- Ground works : ploughing, earthing-up and hoeing. No weed killers.

- Very low yields (inferior to 10 hl/ha). Manual harvest.

■ VINIFICATION:

- The vinification takes place in vats in low temperature cellars.

- The final balance is the work of nature. No addition of alcohol to arrest fermentation.

■ TASTING:

- 2005: Peach and cherry preserves, ethereal, honeyed high notes, and a nip of botrytis pungency in the nose lead to a richly concentrated yet bright palate display shimmering with citrus and spice. Citrus zest, white raisin, spicey honey, and diverse confitures inform a lingering finish. Mark: 92 /100

Robert Parker's Wine Advocate #172

■ SERVICE:

- Goes with: dark red plum tart.

See also: [maturity period and food matches](#)

PRESS REVIEWS

Robert Parker

2005: 92 /100 (Wine Advocate #172)

