

Aeris

Grape variety : Marsanne, Roussanne, White grenache and viognier.

Terroir & cultivation: Siliceous clay

Organic wine, biodynamically cultivated vineyard

Traditional soil tilling, using soil conditioners of natural origin. No herbicides or pesticides.

Winemaking & aging: Complete destemming.

Direct pressing. 20 days of fermentation in temperature-controlled stainless steel vats.

Alcohol content of 13% vol.

Production about 6000 bottles.

Tasting notes:

Straw yellow appearance with hints of gold.

Develops delicate floral and ripe fruit aromas in the bouquet. On the palate the wine is fresh and generous in the attack, with a finish boasting fresh, minerality and apricot notes

Laying down:

Open from now onwards and within the next two years

Food/wine pairings:

As an aperitif, with white meat in sauce or with shellfish. Serve at 8-10°C.



CHATEAU
DE BASTET **B** 