



AURELIUS

SAINT-ÉMILION GRAND CRU



Aurélius 2020

AOC Saint-Emilion grand cru, Bordeaux, France

Aurelius is made from a selection of very different parcels of vines from some 30 specifically chosen domains across the appellation, covering all the 8 communes of Saint-Emilion. It is the only wine that is truly representative of all the soils that go to.

PRESENTATION

Marcus Aurelius Probus was a glorious Roman emperor in the 3rd century of our era. He developed vine culture and winemaking in Gaul, especially in Bordeaux area. Some vestiges from this period are still presents in Saint-Emilion today. The Union de Producteurs de Saint-Emilion would like to tribute to his heritage he gave us in naming its flagship wine Aurelius.

TERROIR

Clay-limestone soils and gravelly sands

IN THE VINEYARD

Harvested by hand

HARVEST DATES

14/09/2019

VINIFICATION

Optical sorting
Gravity flow winemaking with temperature control
Cold pre-fermenting maceration
From 30 to 35 days maceration
Malolactic fermentation in new French oak barrels

AGEING

Aged in French oak barrels from 14 to 16 months

VARIETALS

Merlot 80%, Cabernet franc 20%

TECHNICAL DATA

Production volume: 16000 Bottles/Year

SERVING

This is a perfect partner for red meat, especially roast leg of lamb, although it makes a good match for roast poultry or moderately mature cheeses.

TASTING

A classy, silky wine with plenty of new oak on the nose and palate very well balanced with juicy red and black fruit and fine tannin.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Cheese, French cuisine, White meat, Red meat, Poultry

