

AURELIUS 2005

Appellation Saint Emilion Grand Cru

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 make up the famous appellation Saint-Emilion grand cru.

Soils :

clayey and clayey calcareous soils

Area under vine :

14.88 Hectares

Varieties :

85% Merlot, 15% Cabernets

Average age of the vines :

45 - 50 years

Winemaking : 100% fermented in stainless steel after a pre fermentation maceration of one week. Pressed vertically for a very soft extraction.

Ageing : 15 months in French oak.



Tasting notes:

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.

Very fine indeed.



Serving: Serve at room temperature. 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.

Awards:



1* Guide Hachette 2008



Gold Medal IWC 2008



Trophy IWC 2008



Silver Medal Decanter 2008



Silver Medal Bordeaux 2007

375 ml



750 ml



1,5 l

