

# FONTAINE DU CLOS

## AURA Red 2012

IGP DE VAUCLUSE

### Varietals:

Caladoc, Grenache, Marselan and Merlot

### Terroir:

Calcareous- clayey soil.

### Vinification:

Grenache and Marselan are harvested maximum mid-September at full maturity, then aged in tank on fine lies to preserve the flavor. The Caladoc and Merlot with later maturity are harvested end September. The wine is then aged in oak barrels to give round tannins.

### Tasting notes:

**View:** Lovely intense color with purple tints.

**Nose:** Deep nose of small red and black fruits, with back nose of spices, vanilla, milky toffee.

**Mouth:** Ample and well balanced, with smooth and elegant tannins. Lovely expression of the fruit with a spicy finish.

### Food Recommendations:

Braised meat, steak in a pepper sauce, wild mushrooms, medium to strength cheeses.

14% vol.

Serving Temperature: 16° / 18 °C

Best within 5 years.



Indication Géographique Protégée de Vaucluse