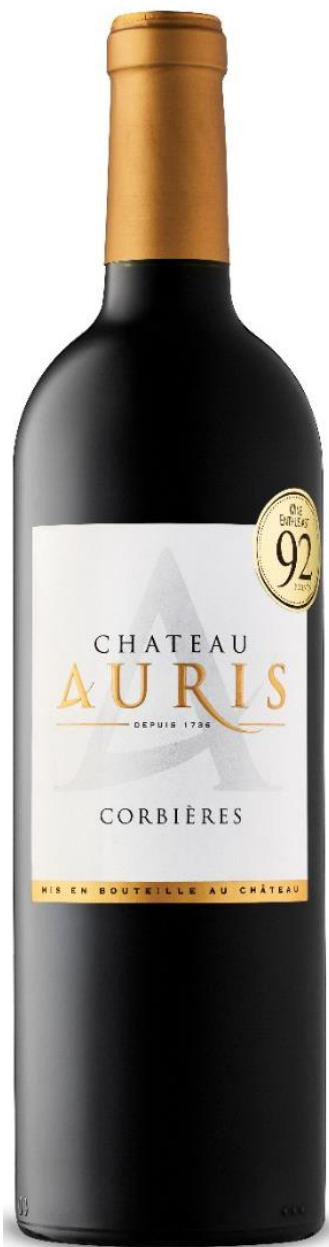


Representing Star Producers Globally,



Servicing Star Markets Locally



## CHATEAU AURIS, AOP CORBIERES 2014

Maison Albert, Château Auris, Languedoc, France

LCBO # 493882 | 14.5 % alc./vol. | \$25.95 | Release: 14-Oct-2017

*“Deeply coloured, this magenta-laced Syrah, Grenache and Carignan blend has a cherry liqueur nose. Crushed slate, liquorice and blackberry coulis aromas have solid intensity. It shows exceptional purity, with forward mineral notes, a round midpalate, good density and an array of forest berry flavours. With no obvious new oak, generous fruit tones and layers of flavours, this is a sure bet for any crowd. It is approachable now, but has the guts to take things to the next level, so don’t be surprised if this continues to please through 2020.”*

**Score – 92p (Wine Enthusiast, 2016)**



### History & Terroir:

The history of wine growing at Auris is particularly well detailed from 1736 onwards. Located in the heart of the Fontfroide hills, Château Auris benefits from a protected and cool environment with tempered Mediterranean climate. Soils are diverse: sand, clay and silt.

### Vinification:

Harvest from September 15th to October 3rd. Traditional vinification with total destemming of the grapes. Soft extraction and 21 days maceration for the Carignan. Syrah undergoes batonnage and oak barrel ageing for 12 months..

**Variety:** Grenache 50%, Syrah 30%, Carignan 20%

**Residual Sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 16°C. Already elegant and charming, it can be kept for ~5 years. Perfect aperitif. Ideal accompaniment not only for meat dishes but also fusion, Asian and Mediterranean cuisine.



**Wine Enthusiast '16**  
**Grands Vins Macon**

**92p**  
**Silver**