



TECHNICAL FILE
A.O.P CORBIERES ROSE

CHATEAU DU GRAND CAUMONT
« CUVÉE AURANA ROSE 2020 »

Climate :

Mediterranean climate
Very windy with very dry Summer periods.

Soils :

The soils are composed of gravelly and clayey-limestone soils on terraces.

Vineyard :

Goblet pruning for the old Carignan and double Royat trellising for the other varieties.

Grape Varieties :

Cinsault : 80%
Grenache Noir : 10%
Grenache Blanc : 9,5%
Syrah : 0,5%

Elaboration :

The grapes are harvested at the end of the night, when it is fresher. The grapes are destemmed



After six hour maceration, the wine is racked and pressed. Only the draining part is incorporated with the runoff juice; The juice is left to settle for 48 hours at 7°

The temperature rises to 14-15° and this level is maintained throughout the alcoholic fermentation when the wine is drawn off and prepared for bottling.

Service :

The Cuvée AURANA Rosé should be served fresh between 8 to 12° It is perfect to enjoy now and ideally should be drunk within the year.

It is a very versatile wine and will be delicious with your aperitifs, summer meals, white or red meats, barbecues, cold cuts, fish or shelling dishes, mixed salads, pasta, pizzas and pies, and summer desserts.