



# CHATEAU D'AUBARET LE CLOS DES AGUDES

### GRAPES VARIETIES

Grenache Noir 50%,  
Syrah 30%, Carignan 20%

### APPELLATION

AOP Languedoc  
Red

### SOIL

Clay-schist, clay-limestone

On the foothills of Faugères, the Domaine d'Aubaret reveals a terroir of character, on soils of stones and schist. Stony soils on 34 hectares, dry and fresh climate, concentrated juices, everything is combined to give the grape varieties depth and elegance.

### TERROIR

The Domaine extends over clay-limestone soils and enjoys almost permanent sunshine. This particularly favourable climate allows an optimal maturity both in terms of polyphenolic and aromatic maturity

### VINIFICATION

Harvest at optimal maturity. Pre-fermentative maceration. The vinification is carried out by separate grape varieties with destemming, long vatting and regular punching down. Part of the harvest is aged in oak barrels.

### TASTING NOTES

A wine with a pretty intense ruby colour with purple tints. Nose of small red and black fruits, with notes of spices and undergrowth. The palate is silky and fruity, with fine and elegant tannins.

### SOMMELIER'S ADVICE

Food and wine pairing: Chicken tagine with figs, tabbouleh, vegetable caponata, St Félicien cheese.  
Serving temperature: 16-18°C  
Aging potential : Up to 5 years



NECTARS OF STONE AND SCHIST

**BONFILS**  
VINS & CHATEAUX  
1870