

LES FLEURS DU MAL

CHÂTEAU AURORE



ENTRE-DEUX-MERS



WHITE



75CL



SAUVIGNON BLANC
SAUVIGNON GRIS



GREEN MANURES & VEGETATIVE
COVER, MIXED FARMING



CLAY LIMESTONE



MANUALS



4 MONTHS AGEING ON LEES,
80% CONCRETE VATS, 20% IN
OAK BARREL



The name Château Aurore speaks for itself. Perched on the hillsides, these are the first vines to greet the break of day. When these plots were acquired in 2013, the estate spanned just 5 hectares. It has since expanded over the years to cover around twelve hectares today.

Behind its classic-sounding name lies a truly distinctive personality, atypical and eccentric: Aurore, unique and untamed. It is an exceptional playground for Hugues and our team, the ultimate experimental estate.

CHÂTEAU AURORE

WINEMAKER'S NOTE



Color

Light straw yellow



Ageing potential

10 years



Nose

Floral nuances and white
fruits



Serving temperature

Between 8°C and 10°C



Taste

Nice freshness, subtle
bitterness and salinity



Pairing

Perfect with seafood,
poultry or cheese



HUGUES
LABORDE

