



Cuvée du Patron

Type Still, dry, white wine

Grape Variety 100% Chardonnay

Age of the vines 15 to 20 years

Vintage 2022

Total Production 900 Bottles

Color Medium Intensity, Gold



SOURCING, VINEYARD AND WINEMAKING

The Cuvée du Patron is produced from 100% Chardonnay grapes from the Aoura hill vineyards of North Lebanon. First planted in 2003, these low yield vines are located at 900 M altitude from the Mediterranean. They are dry farmed and carefully handpicked by the beginning of September. At Aurora, we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

Upon arriving at the winery at dusk or sunset, the grapes are de-stemmed and gently pressed. The juice is then fermented in temperature controlled stainless steel tanks at 16 degrees Celsius. After initial fermentation, the wine is transferred to oak barrels to age for 6 months before bottling. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

A nose of pear and yellow apples followed by secondary aromas of honeycomb and buttery brioche. This wine is full-bodied, silky voluminous with medium flavor intensity and primary flavors of apple and pear followed by butter and toast. This lively yet balanced wine presents a harmonious picture of yellow fruit, subtle toast and a creamy long-lasting finish.



TECHNICAL DATA

Total Alcoholic Strength 13.6%

Total Acidity 3 g(H₂SO₄)/l

Total Sulfur dioxide 88 mg/l

Barrel Ageing 50% in stainless with lees stirring and 50% aged in New French oak for 6 months



SERVING SUGGESTIONS

Temperature 10-13 degrees Celsius

Food pairing Meaty fish (Cod or Halibut), and shellfish (lobster, shrimp, crab, scallops). Subtly flavored poultry and pork dishes, smoky foods like toasted nuts, pastry crust, grilling or smoking



Cuvée du Patron

Type Still, dry, red wine

Grape Variety Merlot, Cabernet Sauvignon, & Cabernet Franc

Age of the vines 15-20 years old

Vintage 2020

Total Production 900 Bottles



SOURCING, VINEYARD AND WINEMAKING

The grapes have been picked in the final days of August. On hillside terraces located in the Eastern Mediterranean mountains, at 900 M altitude. Harvested at early dawn, they are carefully handpicked and the yield has been tightly controlled to allow maximum juice concentration and expression. At Aurora, we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are eco-friendly / organic and do not cause any harm to the environment.

Upon arriving at the winery at dusk or sunset, the grapes are de-stemmed and transferred to stainless steel tanks for fermentation at low temperatures. After initial fermentation, the wine is transferred to oak barrels to age for 12 months before bottling. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

This wine is a refined blend the winery's best red wine barrels carefully selected by the founder and winemaker. The nose and palate are predominantly flavors of blackberry and dark plums, secondary notes of charred wood, and tertiary aromas of soft leather. With a medium intensity and complex structure, this wine has medium tannins and acidity, medium to full bodied, and a long lasting finish.



TECHNICAL DATA

Total Alcoholic Strength 14%

Total Acidity 3.4 g(H₂SO₄)/l

Total Sulfur dioxide 47 mg/l

Barrel Ageing 30% new oak (French and American) for 12 months



SERVING SUGGESTIONS

Temperature 18 degrees Celsius

Food pairing Veal, pork, Roast chops, beef stew, greasy cheeses such as aged cheddar or parmesan



Village

Type Still, dry, red wine

Grape Variety Merlot, Grenache, Syrah

Age of the vines 15-20 years old

Vintage 2022

Total Production 3500 Bottles



SOURCING, VINEYARD AND WINEMAKING

The Village is produced from a blend of Merlot, Grenache, and Syrah grapes carefully handpicked by the beginning of September. The vineyards are located on mountainous terraces in the Batroun region of North Lebanon. First planted in 2003, these low yield vines are planted at 900 M altitude from the Mediterranean Sea. At Aurora, we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are eco- friendly / organic and do not cause any harm to the environment.

Upon arriving at the winery at dusk or sunset, the grapes are pressed and de-stemmed. The skin and juice is then fermented in temperature controlled stainless steel tanks at 22 degrees to preserve the natural aromas of the wine. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

This wine has a fruity nose with dominant flavors of mature black fruit, followed by secondary notes of chocolate. The palate has medium tannins, acidity, with a medium body. The flavors are moderately intense with ripe black fruit and hints of smoke from the barrel ageing.



TECHNICAL DATA

Total Alcoholic Strength 14%

Total Acidity 6.6 g(H₂SO₄)/l

Total Sulfur dioxide 56 mg/l



SERVING SUGGESTIONS

Temperature 18 degrees Celsius

Food pairing A juicy steak, Asian style pork chops, spaghetti with meatballs and tomato sauce dishes



Cabernet Franc

Type Still, dry, red wine

Grape Variety 100% Cabernet Franc

Age of the vines 10-15 years old

Vintage 2018

Total Production 3000 Bottles



SOURCING, VINEYARD AND

The vineyards have been planted in two parcels, the first in 2009 and the second in 2012. Both parcels are at an altitude of 900 m from the Mediterranean in the village of Aoura. The yield is tightly controlled to carry up to 8 grape clusters per vine. At Aurora we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

The grapes are carefully handpicked harvested at the beginning of September then de-stemmed and fermented at 22 degrees Celsius in stainless steel tanks until initial fermentation is complete. The wine is aged in 30% new oak barrels for 12 months, bottled 2 years after harvest, and then aged in the bottle 2 years before its release. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING

This wine has fresh nose dominated by red fruits (raspberry and red cherry) and hints of cloves. It is medium bodied, with medium tannins, and acidity and a silky palate with primary flavors of red cherry, raspberry followed by toasted nuts and vanilla from the barrel ageing. This wine has a long lasting finish and shows plenty of complexity as it aerates.



TECHNICAL DATA

Total Alcoholic Strength 14%

Total Acidity 4.8 g(H₂SO₄)/l

Total Sulfur dioxide 32 mg/l

Barrel Ageing 12 months in 30% new oak, mainly American oak barrels and a few French oak barrels



SERVING

Temperature 18 degrees Celsius

Food pairing Goat cheeses, camembert, or feta. Also nicely paired with roasted chicken, lean meats, pork, and stews



Crystal

Type Still, dry, white wine
Grape Variety Chardonnay

Age of the vines 20 years old
Vintage 2022
Total Production 3500 Bottles



SOURCING, VINEYARD AND

This wine is made from the Aurora Vineyard in the mountains of the Batroun district in North Lebanon grown in terraces made of limestone and clay soils at an altitude of 900 meters. The number of grape clusters is tightly controlled to keep 8 grape clusters per vine only. At Aurora we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

Grape harvest is made by hand, typically the last week of August. The goal is to pick at a sugar content and maturity levels that would provide an optimal juice density and preserve the natural acidity and the freshness of the grapes. Grapes are squeeze-crushed and fermented at 16 degrees Celsius in stainless steel tanks. The wine is stirred with the lees for a period of one week before racking. The wine is then fined, filtered, and bottled approximately 4 months after harvest. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING

The color is gold, bright, and clear. The nose is intense with yellow apple, pear, and bananas. The palate is medium bodied with a medium acidity and yellow fruit flavors, followed by secondary notes of biscuit and a creamy mouth feel from stirring the lees during the production process



TECHNICAL DATA

Total Alcoholic Strength 13.6%
Total Acidity 3 g(H₂SO₄)/l
Total Sulfur dioxide 88 mg/l



SERVING

Temperature 9 degrees Celsius
Food pairing Goes well with butter or nutty flavors, seafood dishes such as crab, lobster, shrimp, and mussels, as well as flaky white fish like halibut or sea bass. Cheeses that pair well include mild and creamy ones such as brie



Rosé

Type Still, dry, rose wine

Grape Variety 100% Cabernet Franc

Age of the vines 10-15 years old

Vintage 2022

Total Production 1800 Bottles



SOURCING, VINEYARD AND WINEMAKING

This wine is made from the Aurora Vineyard in the mountains of the Batroun district in North Lebanon grown on terraces made of limestone and clay soils at an altitude of 900 meters. The number of grape clusters is tightly controlled to keep 8 grape clusters per vine only. At Aurora we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

The grapes are carefully handpicked harvested by the end of August. With little to no skin contact, the grapes are immediately pressed and the juice is fermented at low temperatures in stainless steel tanks until initial fermentation is complete. The wine is then filtered and bottled four months after harvest. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

This wine has a blush pink color. The nose is of a medium intensity with fresh red berries (raspberries and strawberries). The palate is medium bodied with notes of strawberry and raspberry and a medium to high acidity, and a long lasting silky finish.



TECHNICAL DATA

Total Alcoholic Strength 12.5%

Total Acidity 4.16 g(H₂SO₄)/l

Total Sulfur dioxide 17.1 mg/l



SERVING SUGGESTIONS

Temperature 8 degrees Celsius

Food pairing this wine pairs well with salmon, grilled chicken or tuna, egg based dishes like quiches or and spinach feta tarts, charcuterie, duck dishes, or pink lamb. Vegetarian dishes are a good pairing such as oven roasted or barbecued vegetables. Cheeses that pair well include soft ones like brie and camembert



Pinot Noir

Type Still, dry, red wine

Grape Variety 100% Pinot Noir

Age of the vines 11 years old

Vintage XXXX

Total Production 600 Bottles



SOURCING, VINEYARD AND

The Vineyards have been planted back in 2012 on a hill named “Fitra” at 900m altitude from the Mediterranean, in the village of Aoura. The vines are carefully controlled to carry up to 8 grape clusters only. At Aurora we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

These Pinot grapes are carefully handpicked harvested at the end of August then de-stemmed and fermented at low temperatures in stainless steel tanks until initial fermentation is complete. Finally they are aged in French oak barrels for 6 months. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

This Pinot Noir has a light nose with typical black and red berries. The palate is light to medium bodied with a high acidity and medium tannins. This wine has complex flavors, primarily raspberry and strawberry followed by earthy notes like mushroom and dried herbs.



TECHNICAL

Total Alcoholic Strength xxx

Total Acidity xxx

Total Sulfur dioxide xxx



SERVING SUGGESTIONS

Temperature 16 degrees Celsius

Food pairing Pairs well with meats such as pork, filet mignon, and game dishes. Stews, wild mushrooms, and root vegetables. Some classics include Beef Bourguignon or a fun pairing with Chinese barbecue or crispy duck. Cheeses such as Brie, Gouda, and Manchego complement this wine as well



Chateau

Type Still, dry, red wine

Grape Variety 50% Cabernet Sauvignon 50% Merlot

Age of the vines 15-20 years old

Vintage 2018

Total Production 6000 Bottles



SOURCING, VINEYARD AND WINEMAKING

The vineyards have been planted in two parcels one planted in 2003 (the estate's first vineyard) and the second in 2009. Both parcels are at an altitude of 850 m from the Mediterranean in the village of Aoura. The vines are controlled to carry up to 8 grape clusters only. At Aurora we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

The grapes are carefully handpicked harvested at the beginning of September then de-stemmed and fermented at 22 degrees Celsius in stainless steel tanks until initial fermentation is complete. The wine is aged in 30% new oak barrels for 12 months, bottled 2 years after harvest, and then aged in the bottle 2 years before its release. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

This wine detects black fruits and matured red fruits. With a medium body, medium acidity, and high tannins, the palate detects flavors of black and red berries followed by secondary notes of mocha and chocolate from the barrel ageing. The finale is long with hints of mint on the finish.



TECHNICAL DATA

Total Alcoholic Strength 14%

Total Acidity 4 g(H₂SO₄)/l

Total Sulfur dioxide 118 mg/l

Barrel Ageing 12 months in 30% new oak, mainly French oak barrels.



SERVING SUGGESTIONS

Temperature 18 degrees Celsius

Food pairing Red meats pair well with this wine, kebabs with middle eastern spices, lamb chops, Duck breast, Tagines, grilled pork, moussaka, and bone marrow. Vegetables such as oven roasted potatoes, bell peppers, and aubergines pair well as they offer smokiness that highlights the toasted element of this wine. Cheeses such as Saint Félicien, Edam, and Compté complement this wine as well



Cuvée N

Type Still, dry, white wine

Grape Variety 100% Sauvignon Blanc

Age of the vines 15-20 years old

Vintage 2022

Total Production 3500 Bottles



SOURCING, VINEYARD AND WINEMAKING

These grapes come from the estate's vineyards in Aoura, at 900m altitude. They are handpicked in the beginning of September. Grape clusters are tightly controlled from optimal flavor concentration and complexity. At Aurora we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

Our goal is to pick at maturity level that would provide optimal sugar levels and preserve the natural acidity and fresh aromas of this grape. Upon arriving to the winery, the grapes are immediately pressed and the juice is fermented at low temperatures in stainless steel tanks until initial fermentation is complete. The wine is then filtered and bottled four months after harvest. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

Aurora Cuvée N is a wine dedicated to the winemaker's wife Nathalie, who has a vivid attachment to Sauvignon Blanc from their trips to Sancerre. The color is green with purple reflections. The flavors are mainly citrus fruit, melon, and gooseberry. The palate is of medium intensity, with a high acidity and notes of grapefruit. The finale is long and mineral.



TECHNICAL DATA

Total Alcoholic Strength 13.5%

Total Acidity 4.3 g(H₂SO₄)/l

Total Sulfur dioxide 105 mg/l



SERVING SUGGESTIONS

Temperature 6-8 degrees Celsius

Food pairing Green vegetables pair well such as asparagus, zucchini, fresh peas, artichokes. Sea-food like oysters and delicate fish like sole, fresh herbs and pesto. Salads with mild vinaigrettes and dairy that is tangy like goat's cheese and sour cream