



Cuvée N

Type Still, dry, white wine

Grape Variety 100% Sauvignon Blanc

Age of the vines 15-20 years old

Vintage 2023

Total Production 3500 Bottles



SOURCING, VINEYARD AND WINEMAKING

These grapes originate from our estate vineyards located in Aoura, nestled at an altitude of 900 meters. Handpicked at the onset of September, our skilled team meticulously selects grape clusters to ensure optimal flavor concentration and complexity. At Aurora, we adhere to dry farming practices and employ eco-conscious vineyard management techniques.

Our objective is to harvest the grapes at a maturity level that guarantees ideal sugar content while preserving their natural acidity and fresh aromas. Upon arrival at the winery, the grapes undergo immediate pressing, followed by fermentation in stainless steel tanks at low temperatures until the initial fermentation process is complete. Subsequently, the wine undergoes filtration and is bottled four months after harvest. Notably, all



TASTING NOTES

Aurora Cuvée N pays homage to the winemaker's wife, Nathalie, whose fondness for Sauvignon Blanc blossomed during their travels to Sancerre. This wine boasts a vibrant green hue with subtle purple undertones. Delighting the palate are prominent flavors of citrus fruit, melon, and gooseberry. It presents a medium intensity on the palate, accompanied by lively acidity and hints of grapefruit. The



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