



Cuvée du Patron

Type Still, dry, white wine

Grape Variety 100% Chardonnay

Age of the vines 15 to 20 years

Vintage 2023

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