



# Domaine Aurore CASANOVA

## Aurore

### Champagne - White

<b>Region :</b>	Champagne
<b>Appellation :</b>	Champagne
<b>Cuvée :</b>	Aurore
<b>Color :</b>	White
<b>Grapes :</b>	Chardonnay (45%) / Meunier (10%) / Pinot noir (45%)
<b>Alcoholic degree :</b>	12 %
<b>Bottle size :</b>	75 cl



#### WINEMAKING

Traditional hand picking.

Temperature-controlled fermentation in stainless steel vats, Pressing, Use of cultured yeast, Malolactic fermentation, Traditional vinification.

Blending, Traditional corks, Elevage sur lattes avant dégorgement.



#### TASTING

**APPEARANCE :** Golden colour, fine bead, golden highlights.

**NOSE :** Fruity, butter.

**PALATE :** Well-balanced, generous, unctuous, good intensity, good length, butter hints.



#### SERVING

**SERVING TEMPERATURE :** Between 9° and 12°

**AGING :** Ageing from 2017 to 2019



**FOOD MATCHES :** For the aperitif, Cold starters, Smoked fish, White meat in a sauce, Poultry



#### REWARDS & RATINGS

Bettane & Desseauve des Vins de France 2017 : 14/20, 1 étoile(s)

Bettane & Desseauve des Vins de France 2016 : 14/20, 1 étoile(s)

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