



Beware, rare bird...

A Blanquette that is both very traditional with its production based on 100% Mauzac, an ancient grape variety known only in our region, and very modern with its 0 dosage (no liqueur or sugar added in the final disgorging phase).

A sip of Auriol is like biting into a green apple, fruity aromas, crunch, freshness, juice, and the elegance of a fine effervescence behind this Brut Nature with an unrivaled quality/price ratio. Upon opening, let the Auriol open a little before serving. Ideal as an aperitif or with prawns. Serve chilled, or even "On the rocks"!

L'Auriol is the name of one of our plots, an Occitan name meaning "the Oriole," the golden bird. It's also our very first organic vintage, so try it now.

L'Auriol - Blanquette de Limoux 100% Mauzac - Brut Nature