



ALBION

DOMAINE
AUBAI MEMA

— 2016 —



Chardonnay 50% Viognier 50%

Albion is a seductive blend of chardonnay and viognier hand-picked from vines that are over 20 years old. After destemming and a short maceration in press, the juice is fined for 24 hours. The fermentation in closed stainless steel vats is allowed to start naturally with indigenous yeasts, and is held at low temperature until dry. Whilst in tank, the lees are stirred regularly before bottling.

Alcohol 14.28% Residual Sugar 0.8 g/l Acidity 2.56 g/l

About the Name

The origin of the name Aubais is the word 'alba' meaning 'white' which refers to the white rocks that rose out of the sea bed 15 million years ago, upon which the village and fortress were built. It's also a reference to Mark's homeland Britain, the Albion. Or as Napoleon dismissed it, 'the perfidious Albion'.

Tasting Notes

Gilbert & Gaillard Wine Guide: "Clear light gold. Heady nose scented with pear, white peach, linden and acacia. Seductive roundness on the palate which combines fat and aromatic freshness. Aroma adds suppleness and lovely drinkability. An indulgent wine for sharing."

Awards for Albion 2016



IGP Gard | Certified Organic

'Real Wine, Nature's Way'
www.aubaimema.com