



IGP Gard | Certified Organic  
Handmade wine at Domaine Aubai Mema  
Chardonnay 50% + Viognier 50%



## **DELICIOUS AND CONVIVIAL**

ALBION is a blend of 50/50 Chardonnay and Viognier handpicked from vines that are over 20 years old. After destemming and a short maceration in press, the juice is cold 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. A barrel of chardonnay is fermented separately and blended into the mix before bottling. Whilst in tank the lees are stirred regularly.

## **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'.



## **ALBION 2020**

**Alcohol 13% – Residual sugar 2.48 g/l – Acidity 2.24 g/l**

### **GILBERT & GAILLARD WINE GUIDE ABOUT ALBION 2020:**

« Pale yellow. A mix of juicy peach, mirabelle plum and citrus fruits on the nose with noble herbal aromas of flowers and cut grass. The palate shows striking delicacy, elegance and a soft chewy feel. Subtle fruitiness and chiselled freshness for this very successful blend. »



## **ALBION 2019**

**Alcohol 14.84% – Residual sugar 0.4 g/l – Acidity 2.86 g/l**

### **GILBERT & GAILLARD WINE GUIDE ABOUT ALBION 2019:**

« Straw-gold. Mature nose with fermentation accents of apple and pear and a herbal sensation. The palate is more forthcoming, velvety and rounded out by mouth-caressing weight. The finish is energised by the fruit and candy. Pair with seafood tapas. Straw-gold. »