

DOMAINE DE LA PRÉCEPTORIE

AOP Maury Grenat

Maury Aurélie

Red



The Vineyard

This cuvée comes from very old Grenache Noir vines rooted in the black schist soils typical of the Maury Valley. Exposed to Mediterranean sun but tempered by northern winds, these parcels achieve a rare balance of concentration and freshness. Carefully tended, the century-old vines produce small, intensely ripe berries with thin skins and rich juice, perfect for crafting exceptional natural sweet wines.

The Wine

Maury Aurélie is a natural sweet wine made from hand-harvested grapes at optimal ripeness. Fermentation is stopped by mutage on the skins with neutral grape spirit, preserving a generous sugar level (around 90 g/L) while maintaining the fruit's aromatic integrity. The wine is aged for 4 months in tank, followed by 3 months in bottle, allowing the aromas to stabilize while keeping the youthful vibrancy of the wine.

Tasting Notes

The color is deep garnet with violet reflections. The nose opens with intense aromas of brandied cherries, prunes, fresh figs, and bitter cocoa. On the palate, it is smooth and velvety, supported by refreshing acidity that balances the sweetness. Flavors of jammy black fruits, roasted quince, cocoa bean, and gentle spices unfold into a long, vibrant finish.

Maury Aurélie pairs beautifully with creamy blue cheeses such as Fourme d'Ambert or Stilton, dark chocolate cherry desserts, or chocolate opera cakes. It is also a stunning companion to praline desserts or ganaches made with roasted cocoa beans.