

#### Grapes

40% Viognier  
30% Roussanne  
30% Grenache Blanc

#### Region/Appellation

AOP Duché D'Uzès

#### Alcohol by volume

13.00%

#### Residual Sugar

1 g/l

#### pH

3.34

#### Total Acidity

5 g/l

#### Drinking Window

2024 - 2025

#### Tasting Guide

1 2 3 4 5 6 7 8  
Dry Medium Sweet

#### Tasting note printed

16/11/2024

# Duché D'Uzès Solèdre Blanc 2022 6x75cl

## Winemaker Notes

Intense with apricot aromas with subtle notes of tropical fruit. The wine's smoothness combines perfectly with its freshness showing lovely harmony on the palate with a hint of iodine on the finish.

## Vineyard

The parcels of vines grow on slopes, where the soil drains well and warms up quickly in the spring, helping the grapes to ripen early.

## Winemaking

Harvesting is carried out at night, Machine, to prevent oxidation and preserve the grapes' aromatic properties. Total destemming followed by a light, cold maceration on the skins and a gentle pressing. Cold static settling. Low temperature alcoholic fermentation in stainless steel vats. The wine is protected from oxygen to preserve its aromatic potential.

## Vintage

M. CHAPOUTIER had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

## Food match

Grilled and Roasted White Meats

Antipasti or red mullet with citrus butter

