

#### Grapes

Viognier Grenache Blanc

Region/Appellation AOP Duché D'Uzès

Alcohol by volume 14.00%

Residual Sugar 1 g/l

рН 3.49

**Total Acidity** 4.45 g/l

**Drinking Window** 2024 - 2025

**Tasting Guide** 



1 2 3 4 5 6 7 8

Medium

Sweet

Tasting note printed 05/02/2025

# Duché D'Uzès Solèdre Blanc 2023 6x75cl

#### Winemaker Notes

Intense with apricot aromas with subtle notes of tropical fruit. The wines 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.

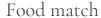
## Winemaking

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

2023 was a multi-faceted wine-growing season, producing aŠvintageŠformed by exceptional weather conditions. The year saw rainfall shortfalls and excessive heatwaves, accompanied by bouts of Mediterranean rainfall, mildew

outbreaks and water stress. But a year too when the Terroirs came up trumps in the face of adversity!



Grilled and Roasted White Meats

Antipasti or red mullet with citrus butter

