

#### Grapes

70% Grenache  
25% Cinsault  
5% Syrah

#### Region/Appellation

AOP Duché D'Uzès

#### Alcohol by volume

12.50%

#### Residual Sugar

0.3 g/l

#### pH

3.2

#### Total Acidity

4.48 g/l

#### Drinking Window

2024 - 2026

#### Tasting Guide

1 2 3 4 5 6 7 8  
Dry Medium Sweet

#### Tasting note printed

22/12/2024

# Duché D'Uzès Solèdre Rosé

## 2022 6x75cl

### Winemaker Notes

This Rose has powerful aromas of crushed strawberries and citrus complemented by floral notes. It is extremely fine on the palate, releasing fruity and floral notes of violets, with a nice acidity which prolongs the enjoyment.

### Vineyard

The parcels of vines are located near the Pont du Gard and grow in poor, well-draining soil, which provides the vine with a regular moderate water supply

### Winemaking

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### 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

Try with Grilled chicken with Provence herbs or for more finesse, zucchini flower fritters stuffed with mozzarella and sardines.

