

Grapes

Viognier
Grenache Blanc
Roussanne
Marsanne

Region/Appellation

AOP Duché D'Uzès

Alcohol by volume

13.50%

Residual Sugar

less than 1 g/l

pH

3.42

Total Acidity

4.94 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

26/04/2024

Duché D'Uzès Blanc 2020

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, by 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

The very mild winter was accompanied by heavy rainfall (+300mm accumulated in January). Spring continued with a rainy period, the likes of which are rarely seen in Roussillon (the equivalent of a whole year's rainfall in a single month). These beneficial Roussillon rains came just when the vines were at their most sensitive, particularly to mildew but due to quick adaptation of viticultural practices its development was contained, but not without a notable loss of volume. But in the end, the rains made it possible to regulate the vines for the summer, avoiding hydric stress and producing a more bountiful vintage than in 2019. The arrival of the summer was perfectly timed for the continued development of the grape bunches and the beginning of ripening. Even though it was very hot and very dry, the accumulated water reserves brought the healthy harvest to optimum ripeness. The 2020 harvest was much more condensed than other years: all picked in four weeks, erasing the maturity discrepancies between the whites of Collioure and Latour de France, among others. The Collioure vines took advantage of this sunny climate, without water stress, to produce pure, elegant wines. On Latour de France and Lesquerde, the water and summer heat contributed to very well-balanced, structured wines. The biodynamic wine-making process revealed silky tannins and a beautiful aromatic complexity.

Food match

Grilled and Roasted White Meats

Antipasti or red mullet with citrus butter

