Duché D'Uzès Rosé 2019

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

Harvesting is carried out at night, by machine, to preserve the grapes' aromatic precursors. Short, cold maceration on the skins, followed by low temperature alcoholic fermentation. Constant protection against oxygen to preserve the aromatic potential.

Vintage

An extremely hot vintage in the south of France, with rainfall at the end of the season providing much needed freshness.

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.

Grapes
Grenache Noir
Cinsault

Region/Appellation
AOP Duché D'Uzès

Alcohol by volume
12.50%

Residual Sugar
0.8 g/l

pH
3.25

Total Acidity
3.34 g/l

Drinking Window
2023 - 2023

Tasting Guide

1	2	3	4	5	6	7	8

Dry — Medium — Sweet

Tasting note printed
28/03/2024

HATCH MANSFIELD
Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ
Telephone 01344 871800 | **E-mail** info@hatch.co.uk | www.hatchmansfield.com