

Grapes

Grenache
Syrah
Cinsault

Region/Appellation

AOP Duché D'Uzès

Alcohol by volume

13.00%

Residual Sugar

less than 1 g/l

pH

3.28

Total Acidity

5.11 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

19/04/2024

Duché D'Uzès Solèdre Rosé

2020 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

Harvesting is carried out at night, 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

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

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

