

Grapes

Syrah
Grenache

Region/Appellation
AOP Duché D'Uzès

Alcohol by volume
14.00%

Residual Sugar
0.8 g/l

pH
3.92

Total Acidity
2.85 g/l

Drinking Window
2024 - 2029

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
16/04/2024

Duché D'Uzès Solèdre Rouge 2017 6x75cl

Winemaker Notes

Powerful, fruity and spicy with a distinct touch of pepper. It is full in the palate, characterised by aromas of violets and liquorice, nicely complemented by notes of roasting. The tannins are supple and velvety.

Vineyard

This area enjoys a Mediterranean climate, the influence of which is tempered by the Cévennes foothills

Winemaking

The grapes are picked at phenolic maturity and harvested Machine. After destemming, the grapes are vinified in concrete tanks for three weeks. Pumping over operations are staggered and performed each day in order to gently extract the aromatic substance, anthocyanins and tannins. The temperature of the alcoholic fermentation is checked and regulated. At the end of the alcoholic fermentation, the temperature is allowed to increase to 30 -33 degrees to help the polymerization of the tannins.

Vintage

This year, it was the climate and its extremes that gave us an incredible and very surprising vintage. 2017 was a year in which the elegance and balance of the wines and the softness of the tannins contrasted with a growing season of extreme weather phenomena and an exceptionally small harvest in the south.

Food match

Grilled and Roasted Red Meats

Marinated grilled pork or duck with olives

