

Grapes

40% Viognier
30% Roussanne
30% Grenache Blanc

Region/Appellation

AOP Duché D'Uzès

Alcohol by volume

13.00%

Residual Sugar

1 g/l

pH

3.34

Total Acidity

5 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

19/05/2024

Duché D'Uzès Solèdre Blanc

2022 6x75cl

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, 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

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

Antipasti or red mullet with citrus butter

