



Duché D'Uzès Solèdre Blanc 2023 6x75cl

Grapes

Viognier

Grenache Blanc

Region/Appellation
AOP Duché D'Uzès

Alcohol by volume
14%

Residual Sugar
1 g/l

pH
3.49

Total Acidity
4.45 g/l

Drinking Window
2025 - 2025

Tasting Guide



Tasting note printed
28/01/2026

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

2023 was a multi-faceted wine-growing season, producing a vintage formed by exceptional weather conditions. The year saw rainfall shortfalls and excessive heatwaves, accompanied by bouts of Mediterranean rainfall, mildew outbreaks and water stress. But a year too when the Terroirs came up trumps in the face of adversity!

Food match

Antipasti or red mullet with citrus butter

