

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

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed  
30/07/2025

# Duché D'Uzès Solèdre Blanc

## 2023 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

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

