

Grapes

85% Syrah

15% Grenache

Region/Appellation

AOP Duché D'Uzès

Alcohol by volume

14.50%

Residual Sugar

1 g/l

pH

3.62

Total Acidity

4.33 g/l

Drinking Window

2024 - 2026

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

19/05/2024

Duché D'Uzès Solèdre Rouge 2021 6x75cl

Winemaker Notes

Powerful, fruity and spicy with a distinct touch of pepper. It is full on 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°C to help the polymerization of the tannins.

Food match

Grilled and Roasted Red Meats

Marinated grilled pork or duck with olives.

