

Duché D'Uzès Solèdre Rouge

2022 6x75cl

Grapes

85% Syrah

15% Grenache

Region/Appellation

AOP Duché D'Uzès

Alcohol by volume

13.5%

Residual Sugar

0.3 g/l

pH

3.77

Total Acidity

4.51 g/l

Drinking Window

2025 - 2025

Tasting note printed

28/01/2026

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.

Vintage

We 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

Marinated grilled pork or duck with olives.

