



TERRE^{DES} 2 SOURCES



EMPREINTES BLANC 2022 - AOP LANGUEDOC

Varieties Roussanne (76%), Marsanne (16%), Viognier (8%)

Terroir/Viticulture

The vineyard parcels used to make this wine are on slight slopes at the base of the Cévennes mountains where the soils are deep stony calcareous clays. The parcels used for our Empreintes range have vines expressing a good balance between leaf and grape production, leading to a moderate amount of crop with optimum exposure to the sun. Vine management is proactive rather than reactive to minimise the number of interventions needed.

Winemaking

Our 2022 Empreintes blanc is 100% barrel fermented in old barrels. Each variety was fermented separately. Specific yeast are chosen for each variety and added to the barrel which allows a longer fermentation, with a maximum temperature of 26 degrees. Once fermentation has finished, the barrels are stirred weekly for two months, then left for a minimum of two further months before blending, filtering and bottling.

Tasting Notes

Due to the barrel fermentation the nose is intense and complex with aromas of buttery hazelnuts, orange flowers and pineapple. The palate is rich but refreshing, full of citrus flavours and background yeasty complexity.

Food Matches

Scallops in a brown butter sauce; lemon risotto; blanquette de veau

Cellaring

This wine is drinking well now and until 2027, depending on storage conditions.

Details

Bottling date: 15 February, 2023; 13% Alcohol



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