



TERRE DES 2 SOURCES

AMOURETTES ROUGE 2019 - IGP PAYS D'OC



Varieties

Merlot, Syrah, Grenache, Cinsault, Cabernet Sauvignon

Terroir/Viticulture

The grapes for this wine come from a mixture of vineyards on gently sloping land near the base of the Cévennes mountains. Calcareous clay soils nurture vines expressing a good balance between vine growth and grape production. Proactive management of the vines minimises the number of interventions needed, and careful sampling before harvest means the grapes are picked at the height of their freshness and flavour.

Winemaking

Fermentation was in concrete tanks at relatively low temperatures (mid 20's °C) with up to 2 pump-overs per day. Malolactic ferment is completed at the same time as alcoholic fermentation, and as soon as the fermentation is finished the wine is pressed off to preserve the sweet summer fruit flavours. The wine spent 2 months on full yeast lees to help soften the palate. A small portion of the wine is aged in old foudre (used by two generations of winemakers at the domain), which gives the wine a bit of body without imparting any oak flavours.

Tasting Notes

The colour is an intense plum red with purple hues. The nose is complex and fruit driven with aromas of blueberries, black cherries, liquorice root and hints of the wild herbs growing in the surroundings. On the palate the wine has soft tannins and a long finish. Flavours of freshly picked raspberries and wild herbs sit alongside menthol and vanilla notes. This is a well balanced and juicy wine that will match with many foods.

Food Matches

Pair with roast beef; barbecue steak; magret de canard with a raspberry coulis or even try it with a Black Forest cake.

Cellaring

This wine is drinking well now and until 2025, depending on storage conditions.

Details

Bottling date: 15 January, 2021; 14% Alcohol



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