



TERRE^{DES} 2 SOURCES

ACCORDS BLANC 2020

IGP ST GUILHEM LE DÉSERT



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Varieties	Roussanne (65%), Viognier (25%), Ugni blanc (10%)
Terroir/ Viticulture	These vineyard parcels are on slight slopes at the base of the Cévennes mountains. The Viognier and Roussanne parcels have excellent sun exposure and the higher elevation of the area means cooler night-time temperatures. The Sauvignon blanc is in a more shaded area which helps it to retain freshness and typicity. The soils are calcareous clays with varying amounts of small to medium stones, meaning the vines require no irrigation. The parcels used for our Accords range have vines that express a good balance between vine growth and grape production, meaning that there is a moderate amount of crop which has optimum exposure to the sun. Management is proactive rather than reactive to minimise the number of interventions needed
Winemaking	This blend was fermented in barrel and aged on lees for 12 months with regular lees stirring.
Tasting Notes	This elegant wine is made to pair with a range of food. Aromas range from white flower blossom, tropical fruit, restrained oak barrel and a mineral note at the end. The palate is long, elegant and packed with flavours of green melon, mandarin, juicy fruit with a tingly acidity which lingers in the mouth. Perfect for pairing with white meats and seafood.
Food Matches	Try this wine with coquilles St. Jacques, ceviche or a risotto
Cellaring	Through 2024 and beyond, depending on storage conditions. Best served between 8 and 12°C
Technical Details	Bottling date: 12 July, 2019; 14% Alcohol; 3.34 pH; 5.7 g/L TA (tartaric); <5 g/L Residual Sugar