



## TERRE<sup>DÉS</sup> 2 SOURCES

### AMOURETTES ROSÉ 2022 - IGP ST GUILHEM LE DÉSSERT



Varieties	Cinsault (70%), Grenache (30%)
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	As a result of the prolonged hot and dry season, ripening proceeded more slowly and resulted in fresh and vibrant wines with a very pretty pale colour. Each variety was fermented separately with a specifically chosen yeast to enhance varietal characteristics. The tanks were kept between 14 and 18 degrees C and left on lees for 8 weeks following the completion of fermentation. The wine was bottled after minimal filtration to brighten the wines without affecting their appeal.
Tasting Notes	A majority of Cinsault gives this rosé a delicious soft fruitiness with notes of strawberry and raspberries. The Grenache is spicier, with notes of cherries and pomegranate. The delicate blush colour is a characteristic of both varieties, as is the low phenolic content, making the wine soft and mouthfilling. The attractive bright fruit flavour will dominate through 2024, and after this slowly reduce, resulting in more weight and roundness.
Food Matches	Perfect for sipping on its own, but also up to the task of pairing with smoked salmon and goat's cheese, a jambon cru and watermelon salad or mixed tomato and mozzarella tarts.
Cellaring	This wine is drinking well now and until 2024, depending on storage conditions.
Details	Bottling date: TBA; 13% alcohol



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