



## TERRE<sup>DÉS</sup> 2 SOURCES

### AMOURETTES BLANC 2020 - IGP ST GUILHEM LE DÉSSERT



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Varieties	Roussanne, Vermentino, Viognier
Terroir/Viticulture	<p>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.</p>
Winemaking	<p>All the grapes for this wine were harvested in the early hours of the morning when the fruit was cool and at peak quality. It was machine harvested and pressed within 2 hours of being picked. The juice had no SO<sub>2</sub> addition prior to ferment but some pectolytic enzyme was added to help with the juice yield. The must was floated to separate the solids from the clear juice, which was then pumped into the fermentation tank. All juice started ferment on the day it was harvested to ensure no loss of quality. A mixture of yeasts were used to highlight the specific flavours and mouthfeel of each parcel. All the ferments were between 14 - 20°C. Most parcels were left on full ferment lees and stirred daily for 6 weeks after ferment had finished. This helps build the middle palate as well as bringing cohesion to the wine. After 6 weeks, the wines were stabilised if needed, racked and sulphured before blending. No fining agents were used after ferment or prior to bottling.</p>
Tasting Notes	<p>The colour is pale yellow with green tints. A very intense nose with notes of tropical fruit, ripe citrus, red apple and white flower. This is a great reminder of summer! In the mouth, the wine is very round and generous with lingering tropical pineapple flavours, finishing with a taste of lemon sorbet. The acidity is very well balanced to give a wine a fresh and lively feel. A great full flavoured wine.</p>
Food Matches	<p>Pair with trout roasted with fennel; pasta with spring vegetables; BBQ prawns with garlic butter; lemon and herb risotto</p>
Cellaring	<p>This wine is drinking well now and until 2023, depending on storage conditions.</p>
Details	<p>Bottling date: 15 January, 2021; 14% Alcohol</p>