



IGP ST GUILHEM LE DESERT

## Blanc 2018



**Varieties:** Viognier, Roussanne, Sauvignon blanc, Ugni blanc



**Terroir:** 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



**Viticulture:** 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 *sur lies* (on lees) for four months with regular *bâtonnage* (lees stirring)



**Tasting Notes:** A pale gold wine with opening aromas of savoury bayleaf, creamy hazelnuts and ripe juicy pear. A smooth, mouth-filling palate with complex citrus notes and oak barrique flavours, leads to a fresh finish which will balance well with rich food



**Suggested Food Matches:** Try this wine with coquilles St. Jacques, ceviche or a risotto

**Cellaring:** Five years, depending on storage conditions  
Best served between 8 and 12°C



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