



TERRE^{DÉS} 2 SOURCES

AMOURETTES BLANC 2022 - IGP ST GUILHEM LE DÉSSERT



Varieties	Viognier, Ugni blanc, Roussanne, Marsanne, Sauvignon blanc, Rolle
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. The growing season was hot and dry, but with our deep clay soils, the vines made it through to harvest nicely.
Winemaking	The varieties were fermented separately with specifically chosen yeasts to enhance their varietal characteristics. The wines were kept between 14 and 18 degrees C through fermentation and left at that cool temperature on lees for 8 weeks after. At this point, when the wines had settled down and were expressing themselves well, Kirsten assembled the final blend. Only minimal filtration was used prior to bottling to preserve the wine's character.
Tasting Notes	The Viognier contributes pleasant white pepper and apricot aromas, while the Ugni blanc gives pretty floral notes and the Roussanne its usual lemony / pineapple zestiness. The remaining varieties fill in the palate with flavours of citrus, passionfruit and hazelnut. Overall it has intense aromas of ripe tropical fruit and spice, leading to a zesty long palate with lingering notes of creaminess.
Food Matches	This wine can be perfect on its own, but is also very versatile when pairing with food, such as creamy sauce dishes, those using coriander and/or dill, brined foods or rich cheeses. Try pairing with steamed artichokes, light seafood or tempura vegetables and green olive tapenade.
Cellaring	This wine is drinking well now and will be at its zesty best before the end of 2025, depending on storage conditions.
Details	Bottling date: 14 February, 2023; 13% Alcohol



@Terre2Sources

La Plaine 34190 MONTOULIEU

Tel: +33 4 67 73 70 21

contact@terredes2sources.com

www.terredes2sources.com