



IGP ST GUILHEM LE DESERT
ACCORDS ROSÉ 2018

Elizabeth Gabay (MW) "Dark pink red. Very vibrant red berry fruit. Soft, silky texture. Strawberries and raspberries with beautifully integrated minerality and long fresh vibrant acidity. Really lovely."



Varieties: Syrah



Terroir: These vineyard parcels are on slight slopes at the base of the Cévennes mountains. The soils are calcareous clays with varying amounts of small to medium stones, meaning the vines require no irrigation - well suited to Syrah



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: Fermented and aged in tank and oak barriques



Tasting Notes: Heady aromas of dried rose petals and citrus peel have underlying notes of creamy yeastiness and some vanilla oak barrique influence. The palate is long with notes of sour cherry, cranberry, candied orange peel and has a dry, fresh finish. Tamlyn Currin (of JancisRobinson.com) says, "Very dark pink, on the clarete-moving-to-red spectrum. Vanilla and strawberry shortbread. Packed with vanilla-syrup-glazed strawberry fruit on the palate. Hibiscus petals and some butterscotch but overall more savoury than sweet. [...] Don't drink too cold (I found it best at about white burgundy temperature). Very good with biltong! Definitely a wine for substantial food (think meat) rather than an aperitif."



Suggested Food Matches: Try with roast veal or leg of lamb



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



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