



TERRE^{DES} 2 SOURCES

Cartagène Ambrée - Vin de Liqueur



Varieties Carignan

Terroir/Viticulture

Winemaking

Tasting Notes

Food Matches

Cellaring

Details

Our vineyard parcels are on slight slopes at the base of the Cévennes mountains. The fruit for this wine comes from a Carignan parcel planted in 1955. The vines are bush-trained, meaning the fruit has good sun exposure and the crop loads are low. The soils are calcareous clays with varying amounts of small to medium stones, meaning the vines require no irrigation.

These vines are old and well established - over the years they have found themselves a nice balance between vegetative growth and fruit production, meaning we have to do little in the vineyard to obtain quality fruit

Cartagène is type of wine known as a mistelle, or vin de liqueur, which is produced by adding alcohol to unfermented grape juice. For our ambrée, the Carignan is picked at the same maturity as for a red wine, but the fruit pressed to produce a rosé coloured juice. Alcohol is added to keep the juice from fermenting and it's aged in tanks for at least two years prior to be bottled.

A strong and pleasant nose highlighting notes of prunes and fig preserves. On the palate there are flavours of hazelnut, honey, small red fruit compote blending in harmoniously with the sweetness and flavour of the starting Carignan juice.

This wine is a perfect aperitif on its own, but also try it mixed with eau de vie. For food matches, sip with a selection of hard and soft cheeses to find your perfect match, or have chilled with summer melon and jambon

Ten to 15 years, depending on storage conditions

Bottling date: 14 January, 2022; 17% Alcohol



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