



TERRE^{DES} 2 SOURCES

EMPREINTES BLANC 2023 - AOP LANGUEDOC

Certified organic wine



Varieties Roussanne (70%), Marsanne (21%), Viognier (9%)

Terroir/Viticulture

The vineyard parcels used to make this wine are on slight slopes at the base of the Cévennes mountains where the soils are deep stony calcareous clays. The parcels used for our Empreintes range have vines expressing a good balance between leaf and grape production, leading to a moderate amount of crop with optimum exposure to the sun. Vine management is proactive rather than reactive to minimise the number of interventions needed.

Winemaking

Each parcel was harvested separately in the cool of early morning. Both the Viognier and Roussanne grapes were left on skins for several hours to extract the optimum amount of flavour before pressing. The juices were racked straight into old oak barrels, and different yeasts were used for each variety to enhance the complexity of the final wine.

Tasting Notes

Once fermentation had finished, the barrels were stirred daily for three weeks and then once a week for a month to enhance mouthfeel and flavours. After this time, they were left to rest on full lees for seven months until just before bottling.

This wine pleases with a pretty gold colour and the nose showing complex aromas of grilled peach, white flower and nougat. Flavours of honey and pineapple linger on the palate in this rich and creamy wine.

Food Matches

Try with honey and ginger glazed chicken, zucchini tatin or a mild curry with toasted almonds...

Cellaring

This wine is drinking well now and until 2028 under ideal storage conditions.

Details

Bottling date: 17 May, 2024. 13% alcohol, 0 g/l residual sugar; 4.7 g/L TA (tartaric), 3.5 pH.



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