



TERRE^{DES} 2 SOURCES

AMOURETTES ROUGE 2020 - IGP ST GUILHEM LE DÉSERT



Varieties	Carignan, Syrah, Merlot
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.
Winemaking	Fermentation was in concrete tanks at relatively low temperatures (mid 20's °C) with up to 2 pump-overs per day. Malolactic ferment is completed at the same time as alcoholic fermentation, and as soon as the fermentation is finished the wine is pressed off to preserve the sweet summer fruit flavours. The wine spent 2 months on full yeast lees to help soften the palate. A small portion of the wine is aged in old foudre (used by two generations of winemakers at the domain), which gives the wine a bit of body without imparting any oak flavours.
Tasting Notes	A very easy to drink wine with an intensely fruity nose showing lots of ripe summer berries, hints of pretty green leafiness and toasty wood. The palate is all about fresh berries, smooth soft tannins and lingering memories of a long hot summer.
Food Matches	This versatile wine would be a good match with a barbecued meal of sweet roasted capsicum, juicy hamburgers or spicy sausages.
Cellaring	This wine is drinking well now and until 2025, depending on storage conditions.
Details	Bottling date: 12 July, 2022; 14% Alcohol



@Terre2Sources

La Plaine 34190 MONTOULIEU

Tel: +33 4 67 73 70 21

contact@terredes2sources.com

www.terredes2sources.com