

## TERRES 2 SOURCES

## AMOURETTES ROSÉ 2023 - IGP ST GUILHEM LE DÉSERT



Varieties

Cinsault (60%), Grenache (40%)

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

The grapes were harvested at optimum flavour and left in contact with the skins for several hours to enhance the aromas and colour. The juice was fermented at around 12 degrees C to maximise the flavours and keep the wine fresh. The wine was left on lies for 7 weeks with regular stirring to help build roundness on the palate.

Tasting Notes

This wine is everything you want in a rose. A beautiful pink colour shining in the glass, fragrant aromas of strawberries with a touch of grapefruit and lemon zest, with a long mouth watering palate. The wine taste of summer with fruitiness and clean acidity, matching perfectly with finger food or to be enjoyed on its own.



Food Matches

Pair with Green olives, fresh Pelardon and saucisse or with light meals.

Cellaring

This wine is drinking well now and until spring 2025, depending on storage conditions.

Details

Bottling date: 14 December, 2023; 13% alcohol

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