



TERRE^{DES} 2 SOURCES

EMPREINTES ROSÉ 2022 - AOP LANGUEDOC



Varieties Syrah, Carignan

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

The combination of varieties adds structure, and 30% of the wine was fermented in old oak barriques - not to provide an oaky flavour, but to contribute structure and complexity. The barrel portion was stirred daily for a month and then left to age for another 6 weeks. The tank portion was fermented between 18-20 degrees C with the barrel proportion kept at a slightly higher temperature.

Tasting Notes

With a very pretty pale colour, the flavours of this rosé are fresh and vibrant based on a core of Syrah, which provides dominant raspberry notes and some peppery spice, and Carignan, which counters with delicious dark fruit, almost earthy, aroma. Our Carignan is also naturally acidic, which provides that note of freshness to the wine.

Food Matches

This wine was created to be enjoyed with food and will pair with a large range of meats or vegetarian dishes. Due to its complexity, the wine will change and marry well with fresh, slow cooked or roasted dishes, creamy Brie or Camembert or even a chocolate raspberry cake.

Cellaring

This wine is drinking well now and until 2027, depending on storage conditions.

Details

Bottling date: 16 February, 2023; 12.5% alcohol



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