



AOC LANGUEDOC

Blanc 2018



Varieties: Roussanne, Ugni blanc, Vermentino and Viognier



Terroir: Most of the vineyard parcels used to make this wine are on almost flat land at the base of the Cévennes mountains. The Roussanne, Ugni blanc and Viognier parcels have excellent sun exposure and the higher elevation of the area means cooler night-time temperatures. The Vermentino is on a north-west facing slope which helps it to retain freshness and typicity. The soils are calcareous clays with varying amounts of small to medium stones, meaning the vines require no irrigation



Viticulture: The parcels used for our AOC range have vines that express a good balance between vine growth and grape production, meaning that there is a moderate amount of crop which has optimum exposure to the sun. Management is proactive rather than reactive to minimise the number of interventions needed



Winemaking: Eighteen percent of this blend was fermented and aged *sur lies* (on lees) in barriques with regular *bâtonnage* (lees stirring)



Tasting Notes: This complex wine has aromas of white flowers, lime and savoury biscuits. The mouthfeel is generous and rich with fresh acidity. A bold wine to be matched with food



Suggested Food Matches: Try this wine with fish-based dishes or with a dessert

Cellaring: One to three years, depending on storage conditions
Best served between 8 and 12°C



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