



TERRES 2 SOURCES

DEMOISELLES BLANC 2023 - IGP PAYS D'OC

Certified organic wine

Varieties

Chardonnay, Roussanne, Rolle, Viognier

Terroir/Viticulture

Winemaking

Tasting Notes

Food Matches

Cellaring

Details

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. The growing season was hot and dry, but with our deep clay soils, the vines made it through to harvest nicely.

All the varieties were harvested and processed separately to ensure the maximum quality for the final wine. The wines were fermented at different temperatures, depending on what we wanted to emphasize in the wine - between 12-19 °C. The wines were kept on lees with regular stirring before being blended and bottled

This wine is very much in keeping with the Amourettes style - fruity, delicious and very easy to drink! The nose is intensely vibrant with aromas of passionfruit, yuzu, guava and grapefruit and notes of white pepper. The wine is filled with flavours of tropical fruit which lingers well after finishing the wine. The fresh acidity keeps the wine balanced and helps it age.

Great on its own, with a range of soft cheeses, or even a lemon cheesecake...

Best before the end of 2026, depending on storage conditions.

Bottling date: 14 December, 2023; 13% Alcohol



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