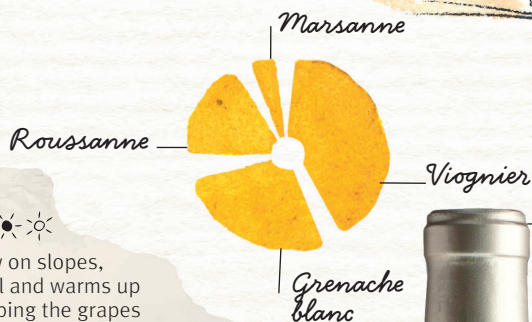


Mathilde Chapoutier
sélection

DUCHÉ D'UZÈS APPELLATION D'ORIGINE PROTÉGÉE SOLÈDRE



CLIMATE ☀️☀️☀️☀️

The parcels of vines grow on slopes, where the soil drains well and warms up quickly in the spring, helping the grapes to ripen early.

HARVESTING

Harvesting is carried out at night, by machine, to prevent oxydation and preserve the grapes' aromatic properties.

VINIFICATION

Total destemming followed by a light, cold maceration on the skins and a gentle pressing. Cold static settling. Low temperature alcoholic fermentation in stainless steel vats. The wine is protected from oxygen to preserve its aromatic potential.

MATURING

5 months on the fine lees.

FRESHNESS	●	●	●	●	●
INTENSITY	●	●	●	●	●
FRUITS	●	●	●	●	●
SALINITY	●				

The soil is clay-limestone.



Colour bright,
golden yellow.



Well balanced on the palate.
Powerful on entry offering up notes of ripe fruit.
The wine's smoothness (fat) combines perfectly with its freshness (acidity), showing lovely harmony on the palate, with a hint of iodine on the finish.



Nose
intense, releasing apricot
aromas with subtle notes
of tropical fruit.



To enjoy...

10 - 12°C

3 years old

Antipasti
or red mullet with citrus butter.