



hilde Chapov  
sélection

Duché d'Uzès  
Solèdre  
east wind  
following the sun

Palate extremely fine on the palate,  
releasing fruity and floral notes,  
complemented by a nice acidity which  
prolongs the enjoyment.

The parcels of vines are located near the Pont du Gard and grow in poor, well-draining soil, which provides the vine with a regular moderate water supply.

Harvesting is carried out at night, by machine, to preserve the grapes' aromatic precursors.

Short, cold maceration on the skins, followed by low temperature alcoholic fermentation. Constant protection against oxygen to preserve the aromatic potential.

5 months in stainless steel vats.

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

The soil is clay-limestone.

Colour, pale, bright hue  
with slightly bluish tints.

Nose  
powerful aromas  
of crushed strawberries  
and citrus complemented  
by floral notes.

To enjoy...

10 - 12°C

2 years old

With grilled chicken with herbs  
or zucchini flower fritters stuffed  
with mozzarella and sardines.

minotto 03/24

