

Mathilde Chapoutier  
sélection

DUCHÉ D'UZÈS  
APPELLATION D'ORIGINE PROTÉGÉE  
**SOLÈDRE**

**CLIMATE** ☀️☀️☀️☀️

This area enjoys a Mediterranean climate, the influence of which is tempered by the Cévennes foothills.

**HARVESTING**

The grapes are picked at phenolic maturity and harvested by machine.

**VINIFICATION**

After destemming, the grapes are vinified in concrete tanks for three weeks. Pumping over operations are staggered and performed each day in order to gently extract the aromatic substances, anthocyanins and tannins.

The temperature of the alcoholic fermentation is checked and regulated. At the end of alcoholic fermentation, the temperature is allowed to increase to 30-33°C to help the polymerization of the tannins.

**MATURING**

6 months in concrete tanks.

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

The soil is clay-limestone (Urgonian).

*Colour deep garnet hue with purple highlights.*



Syrah  
Grenache



*Full on the palate  
characterized by aromas of violets and liquorice,  
nicely complemented by notes of roasting.*

*Nose  
powerful, fruity and spicy,  
with a distinct touch  
of pepper.*

*Tannins supple  
+ velvety.*

*To enjoy...*

16 - 18°C

3/5 years old

With marinated grilled pork  
or duck with olives for fine dining.

