Mathilde Chapoutier sélection

DUCHÉ D'UZÈS APPELLATION D'ORIGINE PROTÉGÉE

SOLÈDRE

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.



The soil is clay-limestone (Urgonian).

Colour deep garnet hue with purple highlights.

Syrah

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DUCHÉ D'UZÈS

SOLÈDRE

Grenache

east wind following the sun Full on the palate the on the pume characterized by aromas of violets and liquorice, nicely complemented by notes of roasting.

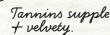
Solèdre

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

Duché d'Uzi







To enjoy ... 16 - 18°C 3/5 years old

ginette. 03/24

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