



TERRE^{DÉS} 2 SOURCES

AMOURETTES ROSÉ 2020 - IGP ST GUILHEM LE DÉSSERT



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Varieties	Grenache, Merlot, Carignan
Terroir/Viticulture	<p>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.</p>
Winemaking	<p>All the grapes for this wine were harvested in the early hours of the morning when the fruit was cool and at peak quality. It was machine harvested and pressed within 2 hours of being picked to minimise extraction of colour. The juice had no SO₂ addition prior to ferment to also help reduce the colour but some pectolytic enzyme was added to help with the juice yield. The must was floated to separate the solids from the clear juice, which was then pumped into the fermentation tank. All juice started ferment on the day it was harvested to ensure no loss of quality. A mixture of yeasts were used to highlight the specific flavours and mouthfeel of each parcel. All the ferments were between 14 - 20°C. Most parcels were left on full ferment lees and stirred daily for 6 weeks after ferment had finished. This helps build the middle palate as well as bringing cohesion to the wine. After 6 weeks, the wines were stabilised if needed, racked and sulphured before blending. No fining agents were used after ferment or prior to bottling.</p>
Tasting Notes	<p>The colour is a delicate rose gold. The nose is a real explosion of aromas from candy, mandarin, pink grapefruit and white peaches. There are also hints of creme caramel and a nice green herbal note. On the palate, the wine is fresh, round and fruity with lots of pink grapefruit and caramel flavours. The finish is dry with lingering notes of tangerine and mandarin. A fun rose for sipping with friends.</p>
Food Matches	<p>Pair with a salad with morsels of pomegranate or grapefruit; rock melon with ham or even try a raspberry cheesecake</p>
Cellaring	<p>This wine is drinking well now and until 2023, depending on storage conditions.</p>
Details	<p>Bottling date: 15 January, 2021; 13.5% Alcohol</p>