



TERRE^{DÈS} 2 SOURCES

CAPRICES VIOGNIER 2020 - IGP ST GUILHEM LE DÉSERT



Varieties

Viognier

Terroir/Viticulture

The vineyard parcels used to make this wine are on slight slopes at the base of the Cévennes mountains where the soils are deep stony calcareous clays. Our Viognier vines are planted in two parcels, one 13 and the other 27 years old. They are trained to a vertical shoot positioned trellis and spur pruned, which limits crop loads. The basis of our organic management of the parcels is proactivity - anticipating problems before they arise, which minimises our inputs and maximises vine health. 2020 was a warm year that started out with good dollops of rainfall in each month of Spring and into early Summer. Leading up to harvest it was warm-to-hot and dry, resulting in well-ripened fruit.

Winemaking

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, with no SO₂ addition prior to ferment. However, 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 a fermentation tank and old oak barrels. All juice started ferment on the day it was harvested to ensure no loss of quality. The two parcels of Viognier in this wine have distinctly different flavour profiles and were treated separately to preserve those differences. The parcel with clear flavours and bright acidity was fermented in tank at very cool temperatures for a very long ferment, to retain the length and elegance of the fruit. The other parcel had less acidity and more weight on the palate and fermented in barrel to enhance the complexity and mouthfeel of the wine. Only the barrel portion was lees stirred for 3 months after ferment finished. This helped build the middle palate as well as bringing cohesion to the wine. After 12 weeks, the wines were stabilised if needed, racked and sulphured before blending. No fining agents were used after ferment or prior to bottling.

Tasting Notes

The colour is pale yellow with gold tints. The nose is perfumed, elegant and subtle. Aromas range from dried apricots and creamy pear to ripe quince and lemon curd. The nose evolves over time and is worth spending a moment to watch it change. The palate of this wine is soft but powerful with intense flavours of gooseberry, citrus flower and quince. There is a hint of phenolics in the mid palate, which along with the fresh acidity makes this wine ideal for rich foods and for ageing.

Food Matches

Pair with blue cheese or Comté; oysters, courgette gratin, onion soup.

Cellaring

This wine is drinking well now and until 2024, depending on storage conditions.

Details

15 January, 2021; 14% Alcohol; 1964 bottles produced.



@Terre2Sources

La Plaine 34190 MONTOLIEU

Tel: +33 4 67 73 70 21

contact@terredes2sources.com

www.terredes2sources.com