



*Agriculture Biologique depuis 2009*

## **HARMATTAN 2019**

### **Tasting notes:**

In the spirit of the whites of the estate with smoky and salty aromas and notes of white flowers and fruits.

The final salinity carries the wine to a long finish.

A beautiful expression of terroir.

### **Food and wine pairings:**

The aromatic finesse and the minerality grant this wine a beautiful potential on the table. It will accompany a larded sea bass baked in the oven and a stir-fry of sweet peas with fresh herbs.

### **Service:**

Serve at 13-14°C.

### **Vineyard, terroir and vinification:**

Blend of Viognier (50%) and White Grenache (50%)

Vines on parcels classified as AOP Duché d'Uzès.

A richness in limestone and a soil with an elaborate root system provides a pure "stone juice".

AOP Duché d'Uzès Blanc

Alcohol: 12.5%

Sulphites: 58 mg/l

A slight deposit of crystals is a natural phenomenon.

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