



Agriculture Biologique depuis 2009

SORCIER 2019

Tasting notes:

The nose opens on smoky notes (specific to the Deleuze-Rochetin Estate terroir) and acidic citrus.

The mouth shares fruity aromas with the nose of the wine in intensity and crispness.

Food and wine pairing:

This wine with a very fresh character will be perfectly paired with spaghetti served with seafood and persillade.

Service:

Serve at 11-13°C.

Vineyard, terroir and vinification

For the 2019 vintage, this wine is a blend of Chardonnay 65%, Sauvignon 30% and Roussane 5%.

The vines are on limestone and clay soil with small pebbles.

IGP Pays d'Oc Blanc

Alcohol: 13%

Sulphites: 59 mg/l

A slight deposit of crystals is a natural phenomenon.

Domaine Deleuze-Rochetin

20 chemin du Moulin

30700 Arpaillargues

04 66 59 65 27

contact@deleuzerochetin.com

www.deleuzerochetin.com

