



DOMAINE
DELEUZE-ROCHETIN
Agriculture Biologique depuis 2009

HARMATTAN 2020

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: 13.5%

Sulphites: 57mg/l

A slight deposit of crystals is a natural phenomenon.

Domaine Deleuze-Rochetin

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