

SORCIER 2021

Tasting notes:

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

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 2021 vintage, this wine is a blend of Chardonnay 65%, Sauvignon 25% and Roussane 10%. The vines are on limestone and clay soil with small pebbles.

IGP Pays d'Oc Blanc

Alcohol: 12,5% Sulphites: 56mg/l A slight deposit of crystals is a natural phenomenon.

Domaine Deleuze-Rochetin 20 chemin du Moulin 30700 Arpaillargues 04 66 59 65 27 <u>contact@deleuzerochetin.com</u> www.deleuzerochetin.com



