

HARMATTAN 2024

AOP Duché d'Uzès white



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 our 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 (44%) White Grenache (35%) and Roussane (21%)

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”.

Alcohol: 13%
Sulphites: 49mg/l