

SORCIER 2023

IGP Cévennes White



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.

Vignoble, terroir et vinification :

Blend of Chardonnay (65%) Sauvignon (25%) and Roussanne (10%)

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

Alcohol: 14 %

Sulphites : 64mg/l