

LANGUEDOC-ROUSSILLON

SAINT-GUILHEM-LE-DESERT: TERRE DES 2 SOURCES CAPRICES VIOGNIER

Terres des 2 Sources

TASTING NOTES

On the nose, intense notes of white flowers and dried apricot, followed by aromas of ripe stone fruit, white pepper and fresh acidity on the finish.

WITH FOOD

Pork, Cheese, Mild Spicy Dishes

VINTAGE 2022

REGION Languedoc-Roussillon

APPELLATION IGP - Saint-Guilhem-Le-Desert

PRODUCER Terre des 2 Sources

GRAPES Viognier

KEEPING Drink within 5 to 8 years of bottling.

VINIFICATION Part of the wine is aged in old Damy barrels, while the majority is aged in tank. Then left on gross lees for a minimum of four months with weekly stirring for the first two months. No sulfur added until just before assembling the blend in preparation for filtering and bottling.

VITICULTURE Made by a Independent Vineyard (Vignerons Independants)

BOTTLE 75cl

VOLUME 14.0%



TERRE DES 2 SOURCES

Terre des 2 Sources came about from the collaboration of two couples who each had a similar dream: to find the right land and environment to craft exceptional wines. It didn't take too long for them to locate a gem just south of the Cévennes mountains, Domaine de la Devèze. With a variety of soils, slopes and aspects residing in a climate moderated by higher elevation and proximity to the mountains, the vineyards can produce wines of complexity and elegance.