

LANGUEDOC-ROUSSILLON

SAINT-GUILHEM-LE-DESERT: TERRE DES 2 SOURCES AMOURETTES WHITE

Terres des 2 Sources

TASTING NOTES

The nose is intensely vibrant with aromas of passionfruit, yuzu, guava and grapefruit and notes of white pepper. The palate is filled with flavours of tropical fruit which lingers well after finishing.

WITH FOOD

Cheese

VINTAGE

2024

REGION

Languedoc-Roussillon

APPELLATION

IGP Saint-Guilhem-Le-Desert

PRODUCER

Terre des 2 Sources

GRAPES

Chardonnay, Roussanne, Rolle (Vermentino), Viognier

KEEPING

Drink within 5 to 8 years of bottling.

VINIFICATION

All the grape varieties were harvested and processed separately to ensure the maximum quality for the final wine. The wines were fermented at different temperatures, depending on what they wanted to emphasize - between 12-19°C. The wines were kept on lees with regular stirring before being blended and bottled.

BOTTLE

75cl

VOLUME

12.5%



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.