

Cuvée ARIANE AOP DUCHÉ D'UZES



Assembling: Viognier, Grenache Blanc, Roussane.

Vinification and maturing: The three grape varieties are harvested at full maturity to obtain the best of their aromatic qualities. The musts, resulting from the direct pressing, are vinified separately according to the traditional method in vats. The wines are then assembled to create this cuvée that will follow a matured in oak barrels for 8 months.

Colour: Pale yellow with reflections. green.

Nose: Of great intensity, the bouquet presents the complexity on aromas of apricot, vanilla, of roasted almonds and citrus fruits.

Palate: Powerful and rounded at the same time, it has a great persistence on spicy notes cinnamon, vanilla, and licorice with a finish slightly peppery.

Serve with: Very appreciated as an aperitif, ARIANE goes perfectly with salad starters compound, meat preparations white, slightly spicy, the preparations of fish, Asian cuisine and cheese refined.

Guard: 3 years

Serve preferably with: 8-12°