

Camí del Drac, Grenache-Roussanne, Vielles Vignes, IGP Côtes Catalanes, France, 2022

Producer Profile

Over the last two decades we've been creating wines in the wilds of southern France

Embarking on adventures; exploring, discovering and rediscovering remarkable places and vineyard sites. From the foothills and valleys beneath the iconic Pyrénées, out through the gorges to the coastal areas of the Mediterranean. We've journeyed with our friends and exceptional growers, who excel at their craft and have an inherent respect for the land that they and theirs are a part of. It is these people and places that inspire our winemaking. The wines of Terres Fidèles are designed to express the spirit of this extraordinary place, old vine Grenache, Carignan, Malbec, Cinsault, Viognier and more, that are authentically crafted, small batch wines of the wilds.

Viticulture

These old vines are rooted in the hills of the north-west of Perpignan on clay and limestone terraces alongside the Têt River.

Winemaking

This is a young block Grapes are picked at night, in mid-August, and transported to the cellar in small trailers, where they are gently pressed and vinified separately. The first pressed juice is clarified by cold settling. Fermentation is carried out in stainless steel vats which is temperatures controlled between 15 and 18°C. After 10 days of fermentation, the wines are racked and left on fine lees, without malolactic fermentation. The wine is blended between September and January.

Tasting Note

Complex, floral and elegant. A combination of terroirs and varieties. Ripe stone fruit flavoured Grenache Blanc alongside the acacia floral notes of Roussanne. The balance is perfect between fruit, minerality and garrigue influences.

Food Matching

Perfect with garlic chicken or a roasted pork shoulder.

Product code: 4903



ABV: 13% Closure: Technical cork Colour: White Style: Still wine Case Size: 6 x 75cl

Oak Ageing No oak ageing

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