

AOP Tavel



Grape Varieties

90 % Grenache, 10 % Syrah

Terroir

half of the plots are made of clay and limestone with pebbles above. Other half are made of clay and limestone with lauze stones.

Winemaking

This rosé is a short maceration rosé. Grapes are crushed and allowed to macerate (pre-fermentation maceration) between 12 and 24 hours at 12°C. Then the first juice is selected and drained for its quality and its aromas complexity. Fermentation is made under temperature controlled at 18°C. After this, wine matures 4 months and is clarified by filtration. Quickly bottled to keep all its aromas complexity.

Tasting

Dark pink with delicate purple reflection. Nose is fresh, complex with spices notes (white pepper) and red fruits. Palate is well balanced with a rich texture. Long finish.

Accord Mets & Vins

This wine will perfectly match with a Provençal spring lamb, a moussaka or also with spicy food / asian food

Service

Between 12 and 14°.

Potential for ageing

up to 3 years

REWARDS & RATINGS

Sakura Women's Japanese Wine Award – Tokyo – 2017 : Silver

Concours général agricole 2017 : Médaille d'argent

Robert Parker 2015 : 89-89/100

Vinalies Internationales 2016 : Gold medal

Concours des vins des vignerons indépendants 2016 : Silver medal

Concours des vins d'Orange 2017 : Silver medal