

The Tavel appellation: Between “Pont d’Avignon” and “Pont du Gard”, Tavel vines are planted on a great terroir of limestone, pebbles, sand and gravels. The vines cultivation in the region goes back to the 5th century BC. Established by the Greeks, the vineyard was developed with the Romans. More recently, the novelist Honoré de Balzac said that it was one of the rare rosé wines that could advantageously age. In 1936, the Tavel area obtained the AOC rank and became the first rosé AOC in France.

**Appellation created in 1936 | 100 % rosé wines | 904 hectares of vineyard | 36 779 hl/ year |
Average yield 41 hl/hectare | 35 % of the production exported |**



Grape varietals: Grenache 60 %, Cinsault 15%, Clairette 10%, Syrah 10%, Others 5%

Terroir: Mediterranean climate. 2700 hours of sunshine per year, under a dominant wind : the mistral wind. Clay soil.



Average age of vines: 25 years.

Winemaking method: After an overnight maceration, the juice is separated from the solid part (skin, seeds). Temperature controlled alcoholic fermentation.



Ageing: 6 months in stainless steel tanks

Yearly production: 50 000 bottles.

Tasting notes:



Eye: Pure and bright cherry pink.

Nose: Elegant floral and fruity notes.

Palate: A fruity and well-structured wine with aromatic delicacy on the palate.

Overall: A pleasant acidity which is balanced by fleshy fruitiness and body.

Drinking window / Ageing potential: Ready to drink / up to 3 years.



Service temperature: 12°C - 14°C

Food pairings: Starters, fish, cold meats and grilled meat.