

The Tavel appellation: Between Pont d'Avignon and Pont du Gard, Tavel wines are produced on a terroir of lauzes, pebbles, sand and cailloutis. The cultivation of vines in the region dates to the 5th century BC. Planted by the Greeks, vineyards developed with the Romans. More recently, the novelist Honoré de Balzac described Tavel as one of the rare rosés that can be advantageously aged. In 1936, Tavel was awarded the AOC label, making it France's first rosé.

Creation of the AOC in 1936 | 100% rosé wines | 904 hectares of vines | 36,779 hl/year | Average yield 41 hl/hectare | 35% of production exported |



Grape varieties: Grenache 50%, Syrah 20%, Clairette 10%, Mourvèdre 10%, Bourboulenc 5 %, Cinsault 5%



Terroir/Climate: Mediterranean influence. 2,700 hours of sunshine a year and a dominant wind: the Mistral. Soil: Sandy and clayey slopes.

Average age of vines: 40 years



Winemaking method: 24-hour skin contact maceration in vats, followed by blending of grape varieties in pairs. Fermentation at a controlled temperature of 17-18°C for 15 days.

Aging: 6 months in stainless steel and concrete vats



Tasting notes

Visual: Intense, bright red color.

Nose: Intense aromas of red fruits (raspberry, blackcurrant) and spices.

Palate: Elegance and power in this well-balanced wine. A fresh, subtle finish.

Overall: A great rosé de Terroir.



How to serve: Drink now | **Drinking window:** 5-6 years

Serving temperature: 12°C to 14°C

Food & wine pairing: Ideal with Provençal vegetable tian, carrots with cumin, shrimp kebabs or barbecued prawns, salmon steak, beef tartare.