

"AOC TAVEL ROSE"



- **Nature of the soils:** Clayey, chalky and covered with rolled pebbles
- **Varieties:** Grenache 25%, Syrah 25%, Cinsault 25%, Bourboulenc 15%, Mourvedre 10%.
- **Alcohol by vol:** 14°
- **Annual volume:** 30 000 bottles.
- **Ageing:** 2 years in cellar
- **Wine-making techniques:**

The grapes are carefully selected and harvested by hand. The pressing is carried out after a maceration time from 12 to 24 hours. The temperature during the fermentation process is kept steady at 16°C.
- **Tasting notes:**

This well-balanced wine is characterized by an attractive and pleasant pink-cherry colour with rubis tints. It has an intense nose marked by raspberry, red and black current aromas. This wine is best served at 10-12°C and pairs well with Asian and Mediterranean cuisine.
- **Review / ratings:**
 - 1 star - Guide Hachette des Vins 2010
 - 84/100 - Guide Gilbert & Gaillard 2010
 - Silver medal - Foire aux Vins, Uzès 2009
 - Commended medal - Decanter World Wine Awards 2009
 - Silver medal - Foire aux Vins, Uzès 2008
 - Gold medal with congratulations of the Jury - Concours des vins, Orange 2008
 - Gold medal with congratulations of the Jury - Concours des vins, Nîmes 2008
 - Third rank - Concours des vins, Tavel 2008