



LES VIGNERONS DE TAVEL
Depuis 1937

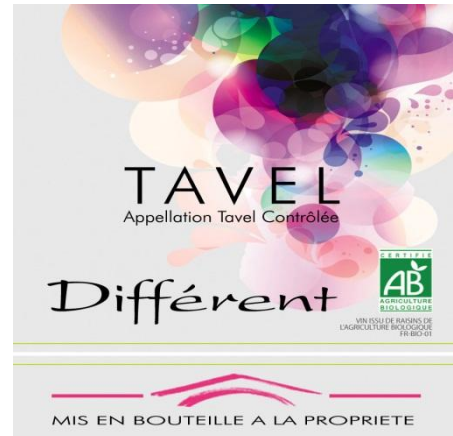


TAVEL

Différent

A.O.C Tavel Différent

This Tavel is issued from organic grapes.



The Vineyard:

Production area: Tavel village
Size of the Vineyard: 5 hectares
Yield: 44 hl/ha
Age of the vines: 15 years

Grape-varieties:

Black Grenache (50%, softness and high aromatic potential) - **Mourvèdre and Syrah** (8%, spicy aromas and fullness) - **Clairette** (12%, floral aromas) - **Picpoul and Bourboulenc** (4%, flower aromas and liveliness) - **Cinsault** (11%, delicacy) - **old Carignans** (15% colour and structure).

Winemaking:

Tavel is an "original rosé" produced by a type of winemaking which makes completely different from any other rosé and is more like a red wine with long macerations (48 hours). After pressing, fermentation is led from 10 to 15 days at low temperatures (13°-14°C).

Tavel is a blend of free run juice (which gives fruit aromas, freshness and acidity), and pressing juice (which preserves its richness, structure and strength). This single and original blend gives rise to Tavel wine, "1st Rosé of France".

Tasting notes:

Eye: bright rosé wine
Nose: fruity woodland, cherry.
Mouth: delicacy, very fruity and **spicy finish**.

Tasting suggestions:

Temperature service: 12°C-14°C
Ageing potential: 1 - 3 years, Drink while young
Food pairing: Goes well with a meal (better than white and red in succession), spicy Asian food, Sushi, apricot tajine, paellas, Provençal Cuisine, duck breast and goat cheese.

Medals and awards:

GOLD MEDAL "CONCOURS DES VINS BIO".

Presentation :

Bottle of 750 ml
Emblazoned: «Tavelloise» white glass.