

Cru – Tavel

Tavel – Rosé

King Philip the IVth (Philip Le Bel) has made the Tavel his favorite drink, then it has been imitated by the popes of Avignon. The notoriety of the so-called « king of rosés » has never weakened. In fact, the « Appellation d'Origine Contrôlée » (Protected Designation of Origin) Tavel was obtained very early, in 1936.



Blend

A classic Grenache and Shiraz blend.



Terroir

The vines grow on a very poor soil made of siliceous pebbles and red clay.



Winemaking

The grapes receive a 24-hour cold soak on the skins to give the wine its suggestive pinkness and luscious body. Then the fermentation takes place for around 10 days at 16°C. This wine is aged on fine lees for a few months.



Tasting Notes

- Colour : dark and brilliant.
- Aromas : fresh red berries : raspberry, strawberry.
- Palate : round, powerful, the aromatic balance is remarkable.



Food pairing

Try it with zucchini, Greek cuisine or Asian food.



Serving Temperature

10-12°C



Cellar potential

Drink it now or enjoy it next year.