



Tavel

LOCATION : On the slopes of the right bank of the River Rhône, between the famous 'Pont d'Avignon' and the 'Pont du Gard' bridges, the Tavel appellation is unique in that it only produces rosé wines.

Our Tavel comes from parcels planted on the appellation's three main terroirs, the secret to its complexity.



VINEYARDS AND TERROIR : The vines producing our Tavel are 30 years old on average and have an approximate yield of 35 hl/ha. The parcels are located on soils of sand, marly-limestone and pebbles. Harvesting is carried out at night to keep the grapes as cool as possible during transport.

GRAPE VARIETIES : Grenache (50%) Cinsault (45%) Syrah (5%)

PRODUCTION: The grapes are immediately pressed and transferred into stainless steel vats regulated between 14 and 16°C, in order to undergo a slow, progressive fermentation.



The malolactic fermentation is prevented and bottling is carried out at the end of the year after the three grape varieties are blended together

TASTING NOTES :

Lovely deep colour with lovely shine, typical of the appellation. Complex on the nose with aromas of strawberry jam, roses and crushed raspberries.

Delectable on the plate with a touch of minerality.



SERVING AND FOOD PAIRINGS :

Best served at a temperature of 10°C, as an aperitif or paired with grilled meat or Asian cuisine, in winter as well as summer.



Grape variety ID card:

Grenache noir : originally from Spain, the Grenache is the emblematic grape of the south Rhône Valley. It is very resistant to drought and provides very sweet juice. It is usually blended and contributes to the power and volume displayed by the wines from the southern Rhône Valley.

Cinsault : this old grape variety possesses large juicy, fruity grapes, ideal for the production of rosé wines. It is primarily used in the blends of Côtes du Rhône, Côte de Provence and Tavel. It produces rosés of great elegance..

Syrah : as it is not very resistant to the Mistral wind, this grape variety is often trained. It produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend

The 2016 Vintage.....

Summer 2016 was particularly hot and dry, creating water stress on the vines and, in some areas, causing ripening to stop in September. The earlier ripening white varieties produced concentrated and aromatic grapes. The later ripening reds had the benefit of the rain which fell at the end of September, resulting in well-balanced, full-bodied wines. The 2016 vintage is a great vintage.

Find out more on our website
www.lavau.fr

