



## 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.



Find out more  
on our website  
[www.lavau.fr](http://www.lavau.fr)

