



TAVEL ROSE

Surface : 800 hectares.
 Appellation : Tavel
 Location: Tavel
 Soil : sable, galets, cailloutis calcaires.
 Grape variety : grenache and syrah.
 Harvest: mecanic
 Wine making : traditional
 Ageing : in casks



History

Already considered the thirteenth century, Tavel was greatly appreciated by Philippe le Bel and later by Louis XIV, Balzac and Mistral. He is regarded as the greatest rosé wine from France.



Soil

Three geological formations lime light and filters make up the ground: river sand and pebbles, gravel limestone and red clay, red clay and pebbles quartziques.



Wine

- Colour: dark pink
 - Nez : very fruity aromas dominated gooseberry.
 -Bouche : very fresh with lots of red berries and persistent final.



Service

To be served young, but it can age up to 5 years. It is a Provençal wine which places special value in the southern dishes and has the great merit of power while ensuring a meal

Serve between 12 and 14°.