

# TAVEL

## LES VIGNES D'EUGENE 2022



### Terroir

Deep land with limestone and silt  
Organic agriculture



### Tasting

A rich and full-bodied wine, with notes of wilted rose, stewed red fruits like strawberry and cherry, pepper. Spicy final.  
Its length in the mouth is unusual for a rosé wine.



### Vine stock

Grenache 50% Clairette 25% Syrah 25%



### Winemaking

**Indigenous yeasts - Minimal sulphites at bottling, only**

Plot selection of our oldest vines (80-85 years old)  
Harvest on optimum ripeness  
Grapes carefully picked and sorted  
Cold maceration during 48h : destemmed Grenache and Clairette, Syrah in whole bunches  
Pressing berries out  
Blend of free-running and pressed juices  
Alcoholic fermentation on fine lees during 20 days (natural yeast)  
Malolactic fermentation for a fuller and richer wine  
Ageing of 6 months : 50% egg vat, 30% demi-muid and 20% barrel  
Blending just before bottling  
Process performed in a temperature controlled environment (19°C)  
Taking place of the bottling at the winery to oversee the quality and processing from the grapevine to the bottle  
Bottling in dark bottle  
Bio-based cork



### Service and Laying down

Between 12-14°C  
Aging until 5 years, and maybe more !



### Food & Wine pairing

Confit shoulder of lamb, Moroccan cookery, Duck, Cheese  
A Tavel rosé wine more for winter



### Awards

**Selection in French Magazine LE MONDE (24/06/23) : "vinous aroma for a crazy class ... formidable length ... a real wine made for gastronomy"**

Bettane & Desseauve : 14/20 (2016 : *Un vin étonnant développant des arômes de fruits à l'eau de vie : un vrai rosé de gastronomie*)

Bettane & Desseauve : 14.5/20 (2011 : *Un assemblage 40% Grenache 40% Clairette 20% Syrah, vieilli un an et demi en cuve. Le vin surprend par ses notes caramélisées, sa minéralité et sa texture presque tannique en bouche.*)