



# CHATEAU TRINQUEVEDEL

30126 Tavel - Gard - France - tél + 33 (0)4 66 50 04 04 - fax + 33 (0)4 66 50 31 66 - trinquevedel@orange.fr



## APPELLATION

AOP Tavel

## COLOR

Rosé wine

## RESERVE

Château de Trinquevedel

## VINTAGE

2016

## THE VINEYARD

Astien fluvial sand with quartz round pebbles and deep clay loam

## VINEYARD AREA

30 hectares

## YIELD

35 hls/ha

## GRAPE VARIETIES

Grenache 57% Cinsault 11% Clairette 15% Syrah 12% Mourvèdre 5%

## AVERAGE AGE OF VINES

32 years old in average

## WINE MAKING

On optimum ripeness grapes carefully picked and sorted, at optimum maturity, the winemaking is done by cold maceration between 24 to 48 hours. The berries are pressed out. Free running and pressed juices are blended to undergo a cold settling and then the alcoholic fermentation during 20 days. There is an aging of 6 months in stainless vats.

The entire process is performed in a temperature-controlled environment (17°C) which brings fullness and a fine aromatic and fruity bouquet.

Bottling takes place at the winery to oversee the quality and processing of our wines from the grapevine to the bottle.

## TASTING

Pink dress like raspberry, expressive nose with notes of little red berries. On the palate, the wine is very balanced and in line with the nose. The palate is full with a long length. Good acidity provides a tense finale. Beautiful complexity, fine, fresh, fruity and elegant Tavel.

### Vintage 2015 :

*Gold Medal Concours des Vins d'Orange 2016*

*Gold Medal Concours Général Agricole Paris 2016*

*The Wine Advocate Robert Parker : 90 pts*

*VINOUS (Josh Raynolds) : 90 pts*

*Guide HACHETTE Rosé 2016-2017*

*Guide Gilbert & Gaillard 2016 : 88/100*

*La Revue des Vins de France Meilleurs vins de 2015*

### Vintage 2014 :

*Gold medal Concours Général Agricole Paris 2015*

*Guide Gilbert & Gaillard 2015 : 92/100*

*Vinous (Tanzer) : 91/100*

*Cellar Tracker : 90/100*

### Vintage 2013 :

*Silver medal Concours Général Agricole Paris 2014*

*Guide Gilbert & Gaillard 2015 : 88/100*

*Wine Spectator : 86/100 TANZER : 89/100*

*Bettane & Desseauve : 14.5/20*

*Cellar Tracker : 89/100*

### Vintage 2012 :

*Gold medal Concours des Vins d'Orange 2013*

*Gold medal Concours Général Agricole Paris 2013*

*Guide HACHETTE 2014 : ★*

*Guide Bettane & Desseauve 2014 : 15/20*

*Guide Gilbert & Gaillard 2014 : 88/100*

*TANZER : 90/100 WineEnthusiast : 86/100*

## TEMPERATURE TO BE ENJOYED

Between 10 to 12 °C

## AT THE TABLE

Tavel rosé wine goes with any season and any meal. Delicatessen meats, white meat, grilled fish or topped with light sauce, spicy dishes, Asian cookery, sweet and sour dishes

## LAYING DOWN

You'll delight this wine for its fruitiness and freshness during its first two years.

Beyond, this wine presents a potential for aging with aromas that evolve into those of dried and stewed fruits