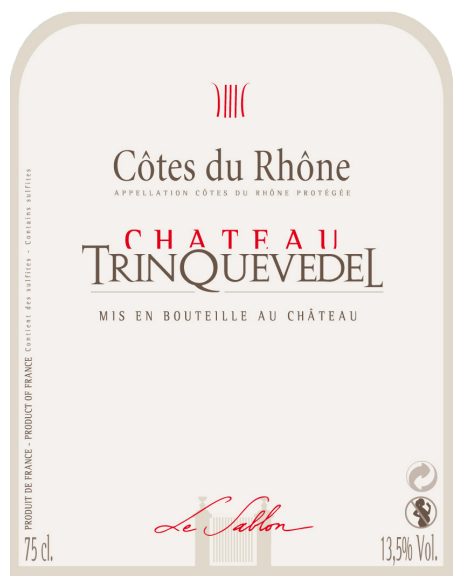




# CHATEAU TRINQUEVEDEL

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## APPELLATION

AOP Côtes du Rhône

## COLOR

Red wine

## RESERVE

Le Sablon

## THE VINEYARD

Ancient Rhône alluvium : shingle and red earth

## AREA OF THE VINEYARD

0.36 Hectares

## YIELD

40 hls/ha

## GRAPE VARIETIES

Grenache Syrah Mourvèdre

## AVERAGE AGE OF THE VINES

51 years old

## WINE MAKING

Hand harvesting

Harvest carefully picked and sorted

Classic way of simultaneous maceration and fermentation at 25-27°C, during around 15 days in concrete vats, before the press.

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

## TASTING

Light red and fruity wine, fragrant and harmonious

## TEMPERATURE TO BE ENJOYED

Between 15 to 17°C

## AT THE TABLE

Grilled or roasted meat, red and white meats, delicatessen meats, soft or hard cheese

## LAYING DOWN

To drink from a young age

4-5 years