



CHATEAU TRINQUEVEDEL

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APPELLATION

AOP Tavel

COLOUR

Rosé wine

RESERVE

Les Vignes d'Eugène

THE VINEYARD

Deep land with limestone and silt

AREA VINEYARD

5 hectares

YIELD

20 hls/ha

GRAPE VARIETIES

Grenache Clairette Syrah

AVERAGE AGE OF VINES

60 to 80 years old in average

WINE MAKING

On harvest carefully picked and sorted, the winemaking is done by cold maceration between 12 to 48 hours. The berries are pressed out. Free running and pressed juices are blended to undergo alcoholic fermentation during 20 days, and then a malolactic fermentation which gives a fuller and richer wine. There is an aging of one year and a half in stainless vats.

The entire process is performed in a temperature-controlled environment (19°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

A rich and full-bodied wine, with notes of red fruits and caramel. Its length in the mouth is unusual for a rosé wine.

TEMPERATURE TO BE ENJOYED

Between 12 to 14°C

AT THE TABLE

Confit shoulder of lamb, Moroccan cookery

LAYING DOWN

5 years