



CHATEAU TRINQUEVEDEL

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APPELLATION

AOP Tavel

COLOR

Rosé wine

RESERVE

Château de Trinquevedel

THE VINEYARD

Astien fluviil sand with quartz round pebbles and deep clay loam

VINEYARD AREA

30 hectares

YIELD

34 hls/ha

GRAPE VARIETIES

Grenache Cinsault Clairette Syrah Mourvèdre
Bourboulenc

AVERAGE AGE OF VINES

32 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. 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

Nice balance, based on the power and freshness
Pink dress sustained - nose with hints of red fruit
- in the mouth, fruity attack and a spicy finish
with some minerality that provides freshness to
this long and delicate wine.

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.