

TAVEL

AUTREMENTAVEL 2019



Vineyard

Deep land with limestone and silt
Sustainable production



Tasting

Pale salmon pink color. Fruity nose of thiols with intensity and citrus aromas. Soft in the mouth, light and tonic on the palate, with nice and intense crisp flavours. A fresh, spicy and fragrant final. A beautiful vintage with style modern, for aperitif and summer meals. More accessible than its elders, this Tavel new generation is a summer rosé, with elegant and delicate structure.



Vine stock

Grenache 65% Cinsault 32% Clairette 3%



Winemaking

Harvest on slightly under ripeness
Grapes carefully picked and sorted
Cold maceration during one night (12h)
Pressing berries out
Blend of free-running and pressed juices
Cold settling after 24h
Alcoholic fermentation during 10-15 days
Aging of 5 months in stainless vats
Process performed in a temperature controlled environment (17°C) to bring fullness, fine aromatic and fruity bouquet
Taking place of the bottling at the winery to oversee the quality and processing from the grapevine to the bottle



Service and Laying down

Between 8-10°C
Aging 1- 2 years



Food & Wine pairing

It will be the perfect partner for your festive apero between friends, finger food or a good salad in terrace.



Awards

Wine Advocate : 90 pts (2017)
1* Guide HACHETTE (2016)