

TAVEL

CHATEAU DE TRINQUEVEDEL 2019



Terroir

Astien fluvil sand with quartz round pebbles and deep clay loam
Sustainable production



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.



Vine stock

Grenache 55% Cinsault 18% Clairette 13% Syrah 10%
Mourvèdre 3% Bourboulenc 1%



Winemaking

Harvest on optimum ripeness
Grapes carefully picked and sorted
Cold maceration during 24h
Pressing berries out
Blend of free-running and pressed juices
Cold settling after 24h
Alcoholic fermentation during 10-15 days
Aging of 6 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 10-12°C
Delight on 2-3 years for its fruitiness and freshness. Beyond, this wine presents a potential for aging with aromas that evolve into those of dried and stewed fruits



Food & Wine pairing

Gravlax salmon, Osso-bucco, Veal with olives
This 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



Awards

Bronze Concours Orange (2019)	Wine Advocate 90 pts (2018)
Decanter 91 pts (2018)	Wine Enthusiast 91 pts (2016)
Vinous 91 pts (2018, 2017, 2016, 2014)	Gold CGA (2015.2014.2012)
Wine Enthusiast 90 pts (2018)	Silver CGA (2017, 2013)

