

# TAVEL

## CHATEAU DE TRINQUEVEDEL 2020



### Terroir

Astien fluvial sand with quartz round pebbles and deep clay loam  
Vineyard under organic conversion since 2019  
Labeled HVE3 (High Environment Value Level 3)



### Tasting

Beautiful deep pink color, limpid. Elegant nose of red fruits, winning in intensity, notes of ripe strawberries, watermelon. In the mouth, a lot of freshness, a fleshy and expressive wine in a fruity and spicy register persistent. A gastronomic rosé. Beautiful complexity, fine, fresh, fruity and elegant Tavel.



### Vine stock

Grenache 60% Cinsault 18% Clairette 12% Syrah 5% Mourvèdre 5%



### 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

Gold Concours Orange (2020)  
Wine Advocate 93 pts (2019)  
Guide HACHETTE 2021 : 1\* (2019)  
Gold International Championship Rosé (2019)  
Gold Concours International Lyon (2019)  
Silver Concours Orange (2019)  
Decanter 91 pts (2018)

Vinous 91 pts (2018, 2017, 2016, 2014)  
Wine Enthusiast 90 pts (2018)  
Wine Advocate 90 pts (2018)  
Wine Enthusiast 91 pts (2016)  
Gold CGA (2015, 2014, 2012)  
Silver CGA (2017, 2013)