

TAVEL

LES VIGNES D'EUGENE 2018



Terroir

Deep land with limestone and silt
Sustainable production



Tasting

A rich and full-bodied wine, with notes of wilted rose, blood orange or caramel, vanilla, pepper. Spicy final.
Its length in the mouth is unusual for a rosé wine.



Vine stock

Grenache 45% Clairette 30% Syrah 25%



Winemaking

Plot selection of our oldest vines (80-85 years old)
Harvest on optimum ripeness
Grapes carefully picked and sorted
Cold maceration during 48h
Pressing berries out
Blend of free-running and pressed juices
Alcoholic fermentation on fine lees during 20 days (natural yeast)
Malolactic fermentation for a fuller and richer wine
For 1 third : in old oak barrels, alcoholic and malolactic fermentation are done, followed by aging
For 2 thirds : in concrete vats, alcoholic and malolactic fermentations are done, followed by aging
Aging of 1 to 1.5 years
Blend of the 3 thirds just before bottling
Process performed in a temperature controlled environment (19°C)
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 12-14°C
Aging until 5 years, and maybe more !



Food & Wine pairing

Confit shoulder of lamb, Moroccan cookery, Duck, Cheese
A Tavel rosé wine more for winter



Awards

Bettane & Desseauve : 14/20 (2016 : *Un vin étonnant développant des arômes de fruits à l'eau de vie : un vrai rosé de gastronomie*)
Bettane & Desseauve : 14.5/20 (2011 : *Un assemblage 40% Grenache 40% Clairette 20% Syrah, vieilli un an et demi en cuve. Le vin surprend par ses notes caramélisées, sa minéralité et sa texture presque tannique en bouche.*)

