

TAVEL

LES VIGNES D'EUGENE 2023



Terroir

Deep land with limestone and silt
Organic agriculture



Tasting

A rich and full-bodied wine, with notes of wilted rose, stewed red fruits like strawberry and cherry, pepper. Spicy final.
Its length in the mouth is unusual for a rosé wine.



Vine stock

Grenache 50% Clairette 25% Syrah 25%



Winemaking

Indigenous yeasts - Minimal sulphites at bottling, only

Plot selection of our oldest vines (80-85 years old)
Harvest on optimum ripeness
Grapes carefully picked and sorted
Cold maceration during 48h : destemmed Grenache and Clairette, Syrah in whole bunches
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
Ageing of 1 year in egg vat
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
Bottling in dark bottle
Bio-based cork



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

Selection in French Magazine LE MONDE (24/06/23) : "vinous aroma for a crazy class ... formidable length ... a real wine made for gastronomy"

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.*)