



FAMILLE PERRIN

Les Crus



Famille Perrin Tavel - 2015

Located on the south bank of the Rhône river, in the department of the Gard, Tavel is the Grand Cru for rosé wines. It's a "gastronomic" rosé that can accompany varied dishes as it pairs nicely with meat and fish.

THE VINTAGE

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

DESCRIPTION

Located on the right bank of the Rhône river in the department of the Gard, Tavel is classed as the Grand Cru of rosé wines.

SITUATION

Right bank of the Rhône river.

TERROIR

Deposit of crumbly rocks and rolled pebbles. Clay and limestone soils similar to those of Châteauneuf-du-Pape.

PROCESS

Bleeding after 12 hours of maceration in stainless steel. Fermentation at 18°C for 30 days.

In stainless steel tanks of 100 hectolitres. Filtration and bottling in February.

VARIETALS

Cinsault, Grenache, Mourvèdre

TASTING NOTES

Red-pink color with beautiful glimmering highlights. The nose is fresh with flowers (rose) and red fruits (crushed strawberry) notes. Rich and balanced on the palate, this wine has character with a nice tension, tart notes and a lingering and fruity finish.

SERVING TIPS

8 to 10°C with an elaborate meal such a meaty fish and a tomato based dish.

