



FAMILLE PERRIN

Les Crus



Famille Perrin Tavel - 2016

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

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

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

This bright, intense pink wine with lighter shades reveals sumptuous aromas of raspberry and strawberry. The mouth reveals its intensity, its fine balance and the elegant aromas of red and black fruit.

SERVING TIPS

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

