



FAMILLE PERRIN

Les Crus



Famille Perrin Tavel

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.

PRESENTATION

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.

THE VINTAGE

The vintage started with a long winter and one of the driest ones in the past years followed by an inexistent Spring. The crop development was very slow due to important climatic variations. The winemakers' work was therefore crucial to get good quality grapes in small quantities. 2013 was a complicated vintage and late but is wonderfully balanced and is very promising.

LOCATION

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.

AGEING

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

SERVING

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

TASTING

Colour: Cherry tones nearly ruby.

Nose: Very ripe fruit, liquorice.

Mouth: Rich, fruity and nervy.



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