



FAMILLE PERRIN

Les Crus



Famille Perrin Tavel - 2014

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 2014 vintage is unexpected for the region. A mild and wet winter, a hot and dry spring and temperate and humid summer characterizes this vintage. An atypical year, a winemaker's vintage. Bud-break took place very early and flowering was carried out in ideal conditions and fruit set was excellent, especially on Grenache. However, work in the vineyards and constant monitoring were necessary all the way through to harvest. The months of July and August were humid favouring growth. The slow maturation of the red grapes and long vinifications offered aromatic wines with freshness and finesse. The Syrah is gorgeous and Grenache is fruity and balanced.

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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