



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

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February.

A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August.

The harvesting conditions were ideal. All these conditions make a great vintage.

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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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

