



# 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.



#### Famille Perrin - Les Crus

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