





# 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 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the grapes allowed for a great vintage particularly for the late harvest varieties.

#### 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.

## **REVIEWS AND AWARDS**

### 92/100

"Rose is a carefree wine but this one is complex is the most delightful way! Layers of rose petal, strawberry and sunshine. Love it! Pair with: grilled chicken, seafood salads, bouillabaisse, pork tenderloin, grilled lamb chops. Drink: 2012-2014. 680801 13.5% XD 750 mL \$19.95 Score: 92/100. Top Rated Rosé"

Natalie Maclean, 09/06/2012



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"This is seriously good wine from an appellation that makes only Rosé and a premium producer who never misses the mark. Darker hued than many, this full-flavoured beauty offers a nose of strawberry and spice. It's substantially textured with good weight and structure sporting a lovely wash of red currant and ripe black berry laced with spiced black plum. It finishes dry, refreshing and lip-smacking good."

Vic Herradine, Wine Current, 18/06/2012