





Famille Perrin Tavel - 2018

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 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

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

This wine is made by bleeding. Unlike direct pressing, the whole berries are placed in the tank and are crushed under their own weight, thus extracting the colour compounds that are in the skins. After 12 hours of maceration, the juice is extracted and fermentation begins after settling. Fermentation lasts about 20 days and the temperature is maintained at 18 ° C. After racking the wines are kept in stainless steel tanks and bottled in February after being filtered.

VARIETALS

Cinsault, Grenache, Mourvèdre

SERVING

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

TASTING

Attractive translucent cherry-red colour. The fruity and floral nose of this Tavel 2018 develops beautiful aromas of red fruit and acacia flowers. Its round and balanced mouth is particularly pleasant and fruity. A delicious wine, irresistible in summer.

