



FAMILLE PERRIN

Les Crus

Famille Perrin Tavel - 2020

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.



PRESENTATION

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.

THE VINTAGE

The 2020 vintage in Southern Rhône was favoured by very good weather conditions, it is a generous vintage, both in terms of quality and quantity. Not as hot as in 2019, this year was very windy, throughout the growing cycle, with light rainfalls. After a fairly mild winter (one single episode of frost was noted during the night of March 24, but only the early ripening plots were very slightly affected). The spring was radiant, quite warm and very windy, which allowed the soils to preserve their freshness. Flowering began on May 18, under very healthy conditions. The good weather continued in June, July and August, with plenty heat but lower temperatures than in 2019, cool and humid nights and wind which continued to blow, preserving the freshness of the vines and maintaining perfect sanitary conditions for the grapes. The harvest, which was fairly early, therefore began under these very good conditions on August 26 with the white Côtes-du-Rhône and continued until the end of September with the Mourvèdre. September was warm at the beginning of the month and then more temperate, offering idyllic harvest conditions and allowed each plot to be harvested at perfect maturity. The harvest was very healthy with beautiful juicy and very ripe grapes, reasonable alcohol levels, good acidity and already a great balance. Yields are slightly higher than 2019 and the first tastings predict a very nice 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

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.



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TASTING

Attractive translucent-cherry colour typical of Tavel. On the nose, this wine confirms its gluttonous aspect revealing a lively bouquet combining aromas of red fruit and white flowers. The well-balanced palate is full of indulgence with well-marked notes of redcurrant, enhanced by sweet spices and a long finish.

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