



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

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



****(*)

"This is seriously good wine from an appellation that makes only Rosé and a premium producer who never misses the mark. Darker hue 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

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