



"Terroir"

- **Vineyards:** these are situated in commune of Tavel, on the right bank of the Rhône, in the French Department of Gard.
- **Soil types:** three geological formations of light filtering sandstone, fluvial sand and shingle; chalky gravel and red clay, red clay and quartzite shingle.
- **Climate:** typically Mediterranean with low rainfall, with an average of 2700 hours of sunshine per year with the Mistral as the prevailing wind.
- **Background:** this was the favourite drink of the King Philippe le Bel, and later the Avignon Popes. The popularity of this, which is known as the "king of the rosé", has never faltered. The "Tavel" Local Appellation was awarded by decree in 1936.

Production

- **Area under cultivation*:** 933 hectares, annual production: 38933 hl; basic yield: 48 hl/hectare.
- **Grape Variety mix:** Grenache, maximum of 15% Cinsault, Clairette white and pink, and 10% maximum of Picpoul, Calitor, Bourboulenc, Mourvèdre, Syrah and Carignan.
- **Pruning:** either goblet with spurs containing a maximum of 2 eyes, more than "bourillon", or first fertile bud, or Royat cordan pruning with 6 spurs and a maximum of 2 eyes, more than "bourillon".
- **Wine making:** cold maceration of between 12 and 24 hours. The free running wine and the pressed juice are blended. Alcoholic fermentation at between 18° and 20°, takes place over 8 to 10 days. Malolactic fermentation is not automatic and depends on the nature of the wine required. Natural alcohol content by volume, minimum 11%.

Tasting and drinking

- **Appearance:** a distinct and pure pink, maturing towards an orangey "cockscomb" hue!
- **Nose:** complex bouquet of red fruits, maturing towards mellow hints of stoned fruits and roasted almonds.
- **Palate:** round in the mouth, with aromatic strength and finishing with a spicy after taste when served chilled.
- **At the table:** it can be used throughout the meal without ever raising eyebrows. Naturally it is at its apogee served with Southern French cuisine (tapenade, anchoïade, bouillabaisse, petits farcis, etc.), but is also the perfect partner for delicatessen meats, veal steaks, spit-roasted chicken, etc. It goes admirably with Chinese and Vietnamese cookery, especially with sweet and sour dishes.
- **Laying down:** all its aromas develop during the first year, it does however have a rare ability to age well.
- **News:** the Tavel Appellation has given its name to a rose "La Rose de Tavel" which is a true Ambassador for the "1st rosé of France". Actually, this rose acts as a means of advertising for both the Appellation's wines, and the commune of Tavel.
- **Famous patron:** Honoré de Balzac who, as can be seen, did not only drink coffee!



The words to express it

"Since 1987, Tavel has been bottled in slender embossed bottles, the broken white of the glass displaying the colour of this wine to its full advantage".

* Source: harvest statement 2006.

