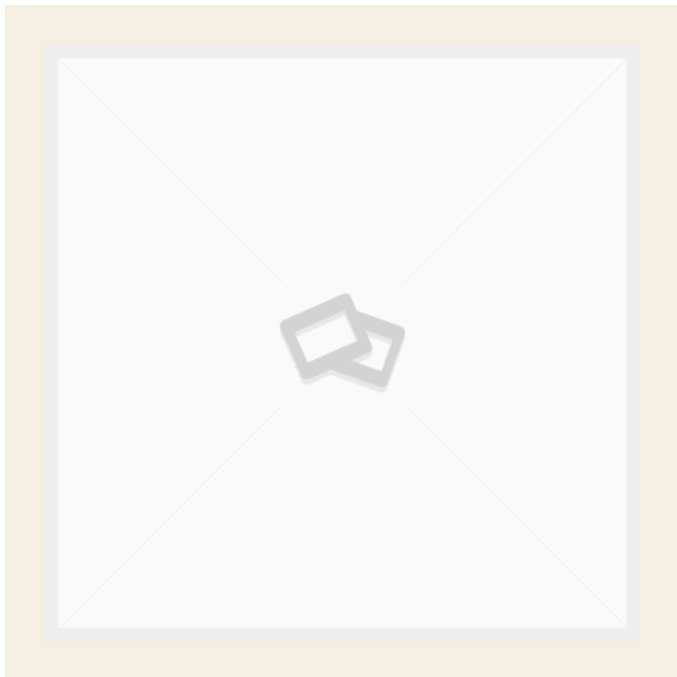




Tavel Saint Ferreol

2018

"Deep dark pink robe. Smooth and aromatic nose with notes of red fruits (cherry and raspberry). The palate is generous yet dry and supple, supported by a fruity and slightly spicy finish."



Vintage

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

Cinsault, Grenache noir, Syrah

Terroir

Calcareous soils covered with red clay and pebbles.

Winemaking

The grapes are vinified separately between 12 and 15°C. The vinification is made partly by bleeding (saignée) with a 8-hour maceration and partly by direct pressing. After the fermentation, the wine is aged 4 months in tank before bottling.
Vegan Friendly.

Agreements & Services

Pairs nicely with prawn skewers, Basque chicken and fresh summer salads.
Serve chilled, between 10 and 12°C.