

O G I E R Tavel

Appellation Tavel contrôlée

SINGULIERS PLURIELS

THE CARDS IN HAND

Nature

The soils are predominantly limestone with good drainage properties. Two varietals dominate the blend: Grenache noir and Cinsault, yet without excluding a further eight authorized varietals. Since 1936 Tavel has produced exclusively rosé wines, the only appellation in the Valley for which this can be said!

The hand of man

The climate, and in particular the influence of the Mistral, have made Tavel a pioneer in pesticide free cultivation. The vinification techniques are adapted to counter the effects of hydric stress.

Character and potential

Organoleptic profile: this wine's bright pink tones set it apart from its Provencal counterparts. It is oily and powerful with a very complex palette of aromas. A gastronomic rosé indeed! The wines of Tavel are known for their aromatic structure which makes them well suited to a wide variety of dishes.

OUR AMBITION

Vision

Edouard Guérin: 'Controlling the alcoholic strength and revealing the true character of the terroir, its unique personality. We focus on harvesting at optimum ripeness, just before overripeness, starting first with the Cinsaults which evolve the quickest.'

Profile

Prioritizing finesse over strength, broadening the aromatic palette to gain in complexity and increase the possibilities for gastronomic pairing

Tasting notes

'A wine for food, a wine that is almost edible itself! Such volume and strength are rarely found in a rosé. This is what makes Tavel unique. The fruit is well structured and there is no lack of freshness. A pleasant hint of bitterness lingers on the finish.'

KEY POINTS

- On the right bank
- Aromatic strength
- Scrubland influences
- Vinous and fleshy



Soil types : Sand, marly limestone and hard limestone from the Urganian

Varietals : Grenache, cinsault, clairette, mourvèdre, bourboulenc, picpoul, syrah

Vinification :

De-stemming – The Grenache and Cinsault are pressed directly as whole clusters whereas the stems are removed from the other varietals - Slow and gentle pressing with very little of the last press juices used in the blend - Visual control of the juices to achieve the desired color - Settled at cold temperatures (7 to 8°C.) followed by slow fermentations at controlled temperatures of 15 to 18°C.

Ageing : Concrete vats

Food & wine pairing : Mediterranean cuisine, spicy dishes, tapas and even fruit based desserts

Serving temperature : 8-12°C

Cellaring potential : 1-2 years