

## Cave de Tavel

Tavel

Domaine de Chantepierre Red



The CAVE DES VIGNERONS DE TAVEL is in the purest Provençal style. It was built in 1937 when Tavel wines were labelled AOC. It is to date the only winery to be opened by a President of the Republic – Albert Lebrun in 1938. Cave de Tavel produces half of the Tavel AOC wines, as well as Lirac, Côtes-du-Rhône Villages and Côtes-du-Rhône. There are 140 producers, all involved in the day-to-day life of the winery and have their say in the investment decisions for making wines which frequently win medals and are regularly mentioned in wine guides.

**Location :** The Cave des Vignerons de Tavel is in the Rhone Valley near Avignon and Châteauneuf-du-Pape.

**Size of the vineyard / Total Production (in cases) :** 49 Acres

**Terroir :** Its geographical position in the heart of the Tavel vineyards is an indication of its deep local roots.

**Age of the vines :** 20 years

**Yields :** 44 HI/Ha

**Grape varieties :** Black Grenache (50%, which brings softness and a high aromatic potential) - Mouvèdre (5%, giving fineness and delicacy) - Clairette (5%, with its floral aromas) - Picpoul and Bourboulenc (5%, that reinforce flower aromas and give liveliness) - Syrah, Cinsault, and old Carignans (30%, that give colour, fullness and body).

**Vinification :** Tavel is an unique wine which follows a vinification totally different from all other rosé wines, which is closely related to a red wine vinification : with long macerations from 48 to 72 hours. After pressing, a 10 to 15 days fermentation is led at low temperatures (13°-14°).

**Winemaker :** Paul Sanchez

**Owner :** Christian Paly

**Type of ageing :** In stainless steel vats.

**Tasting note :** Eye : bright rosé wine - partridge-eye pink - topaz tints. Aromas : intense - melon - peach and cherry. Mouth : full bodied - dry and quite spicy with a good persistency. Tavel is issued from a blend of free-run juice, which carries aromas, fruits, freshness and acidity, and of first-press juice which protects structure, richness and spices.

**Accompaniment advice :** Tavel is an unique wine which follows a vinification totally different from all other rosé wines, which is closely related to a red wine vinification : with long macerations from 48 to 72 hours. After pressing, a 10 to 15 days fermentation is led at low temperatures (13°-14°).

