



Tavel *Château de Trinquèvedel Rosé*



At optimum ripeness the grapes are carefully picked and sorted, the winemaking begins with a cold maceration between 24 to 48 hours. The grapes start to *saignée* or bleed their flavors and color. This must and some direct pressed must are blended and undergo a cold settling. The alcoholic fermentation last for about 20 days. Then the wines are aged for 6 months in stainless steel vats. The entire process is performed in a temperature-controlled environment (17°C) which gives an aromatic and fruity bouquet with roundness. Bottling takes place at the winery to oversee the quality and processing of our wines from the grapevine to the bottle.

Varietals	Grenache 57%, Cinsault 11%, Clairette 15%, Syrah 11%, Mourvèdre 5%, Bourboulenc 1%
Soils	Tender limestone and gritty zones of sandy mollasse
Robe	Bright ruby color with tinges of cherry Bright pink color with orange tinges
Nose	Complex, delicate spices with red fruit and grapefruit aromas
Palate	Rounded palate with good length
Serve	T°10-12°C
Potential aging	Fresh and fruity when young. This rosé will age well 6 to 8 years.
Yields	35 hl/ha - 30 hectares
Alcohol	13,5°

When your palate is asking for freshness, this wine is excellent in any season to accompany any dish of white meat, grilled meat or fish, and spicy cuisine.