



Tavel *Les Vignes d'Eugène Rosé*

Old vines



After carefully picked by hand and sorted, the winemaking begins with a cold maceration between 12 and 48 hours. The grapes start to *saignée* or bleed their flavors and color. This must and some direct pressed must are then blended. The alcoholic fermentation lasts for about 20 days. This is a rare Tavel where it has malolactic fermentation to which it gives a fuller and richer wine. The wine is aged for one year and a half in stainless steel vats.

The entire process is performed in a temperature-controlled environment (19°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 42%, Clairette 42%, Syrah 16%
Soils	Sand based with limestone and silt
Robe	Intense pink color
Nose	Aromatically intense with notes of red fruits and caramel
Palate	A rich and full-bodied wine, Its length in the mouth is unusual for a rosé wine
Serve	T° 12-14°C
Potential aging	5 years easily, but can be very surprising when older.
Yields	20 hl/ha - 5 hectares
Alcohol	14°

Produced with the oldest vines planted 80 to 90 years ago by Eugène, this elegant and unique rosé wine is excellent with any spicy european, asian or oriental cuisines.

