



DOMAINE LAFOND



TAVEL

VARIETIES : Grenache 60%, Cinsault 20%, Syrah 20.

SOIL : Rocky, sandy and lime and/or clay.

CLIMATE : Warm temperate, Mediterranean and very windy. TAVEL is situated right in the Rhône Valley.

HARVEST : The grapes are all handpicked, the only way to achieve best quality : the grapes are selected by the harvesters and arrive undamaged at the cellar without any oxidation phenomena. This is also the best way not to hurt the vine-stock and to preserve the future of the vineyard.

WINEMAKING : The grapes are picked with machine and hand, then maceration takes place for 24 or 48 hours according to the year, in order for us to obtain a more intense colour and more aromas. The next steps are pressing and low temperature fermentation (16°C to 20°C) for 8 to 10 days.

BOUQUET : This Tavel has a very pure soft pink colour. The dominant aromas are complex, red and white fruits mixing with floral tinges. With time these fruity aromas tend to turn mellower, with touches of spices and kernel-fruits, while the colour turns into amber tints.

CONSERVATION : Wine like to be preserved in a dark place, with a constant temperature and hygrometry. Coolness and height are its friends. For optimal conditions or preservation, we recommend your to keep your bottles between 16° and 18° C and between 50 and 70% of humidity.

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Roc-Epine

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