



PIERRE ROUGON TAVEL ROSÉ

VINTAGE	2024
REGION	AOP Tavel, France
GRAPES	65% Grenache, 15% Cinsault, 10% Syrah, 7% Mourvedre, 2% Clairette, 1% Carignan
TECHNICAL	Alc. 13.5%
WINEMAKER	Pierre Rougon
UPC	855023005156

BACKGROUND

The deep colour of Tavel rosés - which is what makes them so special - comes from pre-fermentation cold maceration (12 to 48 hours) - unlike traditional rosés, which are pressed directly after harvesting. The terroir of the Tavel region has mainly sandy soil, clayey alluvium and rounded pebbles, this means a high filtration capacity, which is very beneficial to the vines.

WINEMAKING

The grapes were hand and machine harvested, followed by traditional fermentation at 14°C.

TASTING NOTE

A pink color with purple reflections. Complex and rich aromas. Floral and fruity notes. Fresh spices and exotic fruits on the palate.

ABOUT THE ROSÉ SELECTION

From bold and spicy to light and fruity and everything in between, we make no secret for our love of rosé. Working with our partners in France and in other parts of the world, we seek out the best quality rosés we can get our hands on, and they now can all be found in our Rosé Selection.

