



LES QUEYRADES TAVEL ROSÉ



TECHNICAL INFORMATION

Country	France
Region	Rhone
Producer	Domaine Lafond
Composition	60% Grenache, 20% Cinsault, 20% Syrah.
Certifications	Environmentally Friendly, Sustainable
Vintage	2020

WINEMAKER NOTES

The 21 different plots of the appellation Tavel grow on many different kinds of soil, each one bringing its particularity to the final wine. The blend of these plots create a melodious and unique Tavel. So, the winemaker must choose his grape variety in terms of the soil, keeping in mind that some soil matches well certain some grape varieties and vice versa. This is one of the hardest choices a winemaker faces. The Domaine LAFOND prefers to grow some Syrah on the clay and limestone soil. The vineyard of Tavel primarily has two kinds of soil. The blend of those two produces famous rosé wine, Tavel. Unique by its color, melodious by its taste.

TASTING NOTES

Floral nose, brilliant color, fresh red berry fruit with strawberry tones, accents of pepper & spice.

PAIRING SUGGESTIONS

Serve with grilled fish and meats, Asian cuisine, soft cheese.

VINEYARD

- The premier Rose wine in France, a cru appellation.
- Certified organic in Europe grapes grown on three soil types: soft, filtering chalky limestone, alluvial sand and silt interspersed with rolled stones, red clay and quartz pebbles.
- Handpicked, destemmed 48-hour cold maceration, gentle pressing 10-day cold fermentation in stainless steel tanks.



EVERY BOTTLE



TELLS A STORY