



TAVEL

ALAIN JAUME - "LE CRÉTACÉ" - 2016



Terroir

Vineyard on hill side and plateau
Sandy and clay soil with pebbles.

Varietal blend

60% Grenache noir
30% Syrah
10% Mourvèdre

Method of vinification

Stainless steel tank.
Bled rosé, 100% destemming, cold maceration during 24h., no malolactic, fermentation at 18°C.

Tasting note

This tavel is a bled rosé with ruby color, complexe and elegant, notes of crushed strawberries and rose petals

To drink by

Between 1 and 5 years.
Serve at a temperature 8°C.

To drink with

Roasted and/or spicy Turkey, sushi, seafood and grilled fish, asian food