



arteresses

PAYS DU GARD
Indication Géographique Protégée

VINS DE TERROIRS SÉLECTIONS



Les Carteresses Rosé IGP Pays du Gard Cave de Tavel

The Cave des vignerons de Tavel was built in 1937 when Tavel wines became a labeled AOC. It is to date the only winery with a grand opening made by a President of the French Republic – Albert Lebrun in 1938. Cave de Tavel produces several AOC wines, and stretches over 680ha of beautiful vineyards. It is now a cooperative of 140 family winegrowers partnering together, all involved in the day-to-day life of the winery, as well as its investment and wine making decisions. Their wines frequently win medals and are regularly mentioned in renowned wine guides.



Grenache (50% => fullness), Carignan (30% => fruit), Cinsault (20% => finesse).



Soil : Clay and limestone - Surface : 10 ha - Yield : 70 hl per ha
Age of the vines : 15 years old.



Vatting for 5 to 6 hours. Fermentation takes place for 10 to 12 days at low temperatures (56-58° F). 100% free-run juice.



No aging.



Eye: pale salmon rosé color. Nose: woodland fruits, zesty notes.
Mouth: red berries, grapefruit, cucumber, peppercorn. Dry, persistent and refreshing finale.



Best served at 54°F-58°F . Enjoyable as an aperitif, for a picnic, shrimp cocktail, oysters, seafood, salads, bacon, sausages, spicy dishes. This pleasure wine will be appreciated with friends!



Drink while young (up to 2 years).



Queen Of Wines