Tavel - Rosé - 2024

Le Crétacé



Soil type

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

Grape variety

60% Grenache noir, 30% Syrah, 10% Mourvèdre

Winemaking & ageing

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

Tasting

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

Advices

Between 1 and 5 years.

Serve at a temperature 8°C.

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

Contains sulfites

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Vignobles Alain Jaume - 1358 route de Châteauneuf - 84100 Orange
+33 (0)4 90 34 68 70 - www.vignobles-alain-jaume.com