

## **Domaine Tavian – Pardon & Fils | Brouilly Gamay France (BEAUJOLAIS) – 2021**

### **Domain**

#### **Dom. Tavian**

This Brouilly Domaine Tavian is produced in the town of Cercié-en-Beaujolais. The Pardon family has been active in viticulture in Beaujolais for 200 years. There are different types of soil: the vines located closest to Mont Brouilly benefit from the presence of blue granite, rich in magnesium and of volcanic origin that makes up the hill. Further on, the soils from alluvial deposits are more sandy.

### **Vinification**

Manual harvest of fully matured grapes in early September. Semi-carbonic maceration for 7 to 8 days (partially destemmed bunches) in cement vats before pressing. Alcoholic fermentation under temperature control. Residual sugar <1.5 g. Malolactic fermentation has been allowed.

### **Taste**

This vintage is all about finesse, has a purple color with aromas of ripe red fruits and spices. The mouth is round, soft and fruity. Served at a slightly chilled temperature, this wine will come into its own on a summer's day.

### **Food pairing**

Tapas, Salad - summer salad, Poultry - duck breast, Charcuterie

### **General information**

Type: Red wine

Grape varieties: Gamay

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 14-16°C

