Wijnfiche

Château de Trinquevedel - MAGNUM * | Tavel | BIO
France (Frankrijk) — 2025

Domain

Ch. de Trinquevedel

On a small trail, off of the road to Nîmes on the outskirts of Tavel, surrounded by its 32 hectares of vineyards, proudly stands the Château de Trinquevedel. Eugène holds his breath, overcome with emotion.... He still remembers that year of 1936 when he acquired the elegant 13th-century estate, overrun with wild weeds, determined to revive its former viticultural employment.

Vinification

Harvest on optimum ripeness. Grapes carefully picked and sorted. Cold maceration during 24h.Pressing berries out. Blend of free-running and pressed juices. Cold settling after 24h. Alcoholic fermentation during 10-15 days. Aging of 6 months in stainless vats. Process performed in a temperature controlled environment (17°C) to bring fullness, fine aromatic and fruity bouquet.

Taste

Pink dress like raspberry, expressive nose with notes of little red berries. On the palate, the wine is very balanced and in line with the nose. The palate is full with a long length. Good acidity provides a tense finale. Beautiful complexity, fine, fresh, fruity and elegant Tavel.

Food pairing

Meat - grilled | Lamb | Fish - grilled | Asian dishes | Meat - white | Charcuterie

General information

Type: Rosé

Grape varieties: Grenache (50%), Cinsault (20%), Clairette (12%), Syrah (10%), Mourvèdre (5%), Bourboulenc (3%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Full

