

Château de Trinquedvel | Tavel | BIO France (France) — 2024

Domain

Ch. de Trinquedvel

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 Trinquedvel. 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

Careful harvest with selection of the best grapes. Cold maceration for 24 hours followed by soft pressing, cold stabilization (by gravity) and alcoholic fermentation (10-15 days). Maturation for 6 months in stainless steel.

Taste

This rosé has a deep, intense cherry red colour with orange hues. In the nose it is complex with some delicate spiciness, red fruit and blood orange. In the mouth it is a round wine with intense aromas as in the nose that provide a rich taste with a spicy finish. Beautifully complex and full and yet fresh, fruity and elegant: a gastronomic rosé to accompany a meal.

Food pairing

Fish - salmon | Lamb | Osso buco | BBQ | Asian dishes

General information

Type: Rosé

Grape varieties: Syrah (100%), Grenache (50%), Cinsault (20%), Clairette (12%),

Mourvèdre (5%), Bourboulenc (3%)

Viticulture: Organic

Storage (years): + 2-3

Serving temperature: 10-12°C

Taste profile: Full

