

**Château de Trinquedvel – Le Sablon |
Lirac AOC | BIO
France (RHONE) – 2022**

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.

Food pairing

Meat - grilled | Lamb - ragout | Lambscarré - roasted | Poultry - braded duck | Poultry - filet of wild duck

General information

Type: Red wine

Grape varieties: Syrah, Mourvèdre, Grenache

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16 - 18°C

Taste profile: Complex generous

