TAVEL ROSÉ 2018
PRIEURÉ DE MONTÉZARGUES (ORGANIC)

As early as 1199, Prieuré de Montézargues was a fully functioning monastery with the monks having already established a water spring and a water mill. The property covers eighty-four acres, deep in a corner of Provence, sheltered from the Mistral wind by the Montagne Noire mountain range area with its mix of hundred year old strawberry trees, evergreen oaks and Aleppo pines. The original stone monastery buildings blend seamlessly into the landscape of Gard area stones and pebbles, forming a micro-terroir and the unique personality of the Montézargues estate vineyards.

Grape: 55% Grenache Red and White grapes - 20% Cinsault – 8% Clairette - 8% Syrah - 9% Mourvèdre

Vineyard & Vinification Note:
VINEYARD.
The estate is all planted in Tavel Appellation on sandy soil, covered with the famous pebbles of Southern Rhone Valley. These light soils are distinguished by their ability to rapid warming in the spring offering optimal ripeness when the harvest starts.
Cont’d:

VINIFICATION.
In order to create this fresh, balanced, juicy and aromatic Tavel, the grapes are hand picked fully ripe early in the morning. Then in the cellar they are partly put into vat for a 12 hour-maceration and partly directly pressed in our pneumatic press for 3 hours. When combining these two steps, we obtain on one side the body, the structure of the Cuvée and on the other side fine aromas and length. Wines start their fermentation separately at low temperature and are then blended for aging on fine lees during 6 months in stainless steel vat.

Tasting Note:
WINEMAKER’S NOTES.
This rosé wine is bright with a light salmon-pink color. A rich nose showing nice little red berries notes (raspberry and strawberry). Fresh and balanced on the palate, rounded, then offering a finish with persistent citrus (grapefruit) notes. This Tavel is extremely focused and refreshing, expressing its real terroir and personality.

Food pairing:
A great rosé with food. Great with exotic and spicy food. Goat cheese pairs really well, so does cured meat and mediterranean tapas. It also works well with salads (particularly salade Nicoise) and grilled veggies (artichokes are a great choice with this rosé). Salmon and simple grilled chicken.