

DEPUIS  1929

Pierre Amadieu

TAVEL

LA GRAVINIÈRE



TERROIR A bed of flat pebbles on the right bank of the Rhône, a valley of limestone slate surrounded by wooded hillsides, sandy and chalky gravel spread on gently sloping terraces: the very varied terroirs of Tavel, combined with a hot and sunny climate, produce wines with a complex, yet harmonious style.

VINIFICATION The wine-making process starts with a short skin maceration before pressing to bring this delicate pink colour. The elegant balance and fresh exuberance of this wine are accentuated by a fermentation at controlled temperature (16 - 17 °C).

TASTING NOTES A raspberry robe with an amber hue reveals fragrant floral and fruity scents on the nose, soon followed by richer, mellower aromas of stewed fruits seasoned with spices. This exceptional rosé wine beautifully balances elegance, fruit and freshness on the palate.

From its second year, it will match well with typical southern French dishes such as olive purée ("tapenade"), ratatouille and anchovy paté, in addition to exotic cuisine, white meat or shellfish. Serve chilled (10 °C).

TECHNICAL NOTES

Varieties : 60% Grenache noir, 30% Cinsault, Syrah, Mourvèdre.

Production : 3 500 bottles.

Alcohol : 14 % vol.



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