

# Rémy Ferbras



# AOP TAVEL ROSÉ

# Region

Southern Rhone Valley - France

#### Soils

The only AOC in the Rhone Valley to produce Rosé wines exclusively. Soils are mostly sandy.

## **Grape Varieties**

Grenache - Clairette - Cinsault - Syrah

#### Harvest& vinification

Cold pellicular maceration for 12 to 24 hours. Direct pressing, settling and low temperature alcoholic fermentation in stainless steel tanks.

#### **Tasting**

An intense color with noticeable red hues.

A very brilliant 2015 vintage color wine.

A complex and straightforward nose of fruits with some notes of caramel.

A sharp attack. The wine shows a remarkable balance, with the mouth is ample and enjoyable.

## Wine & Food matching

Perfect with gambas « à la plancha » Serve at 10-12°C. Drink within 3 years.

R. Felias

