

DOMAINE DE LA MORDORÉE



Appellation : TAVEL **Cuvée : la Dame rousse**

Vintage : 2018
Colour : rosé

Planted area : 10 Ha.
Yield : 42 Hl/Ha.

Vineyard age : 40 years

Terroir : mix of 3 main terroirs : « galets roulés » or cobble stones, flat white limestones, and sandy soil

Vinification : 100 destemming with temperature control

Grapes :

Grenache 60 %	Cinsault 10%	Syrah 10 %
Mourvèdre 10%	Clairette 5%	Bourboulenc 5%

Harvest : by hand / Bottled in our premises

Tasting :

Robe : rosé with blueish hints.

Aromas : vers fruity (strawberry, cherry, redcurrant, pink grapefruit, and tangerine), floral scents, and old time roses fragrances.

Mouth : rounded and fresh.

Pairings : fishes, white meat, shellfish, spicy cuisine, middle east and asiatic dishes

Service temperature : 12° C / Ageing potential : 1 to 5 years

