





Domaine Chantepierre Red

Cave de Tavel et de Lirac - Côtes du Rhône
Red,Côtes du Rhône



Black Grenache (50%) aromatic potential and smoothness - Syrah (30%) fruit – richness and structure -Carignan, Mourvèdre (20%) aromas of fruit and spices.



HISTORY

The Cave des vignerons de Tavel is in the purest Provençal style. It was built in 1937 when Tavel wines were labelled AOC. It is to date the only winery to be opened by a President of the Republic – Albert Lebrun in 1938. The Cave de Tavel produces half of the Tavel AOC wines, as well as Lirac, Côtes-du-Rhône Villages and Côtes-du-Rhône and stretches over 680 Ha..There are 140 producers, all involved in the day-to-day life of the winery and have their say in the investment decisions for making wines which frequently win medals and are regularly mentioned in wine guide.

VINEYARD

The Cave des Vignerons de Tavel is in the Rhone Valley near Avignon and Châteauneuf-du-Pape.Its geographical position in the heart of the Tavel vineyards is an indication of its deep local roots. Pebbles and Clay. 25 years - 74 Acres - 45 Hl/Ha

WINEMAKING

destemmed grapes. Vatting for approx. 15 days, then pumping-over to blend. This is followed by alcoholic fermentation on the marc and pumping-over two or three times depending on the density. Temperatures are monitored to see if refrigeration is necessary./nIn stainless steel vats.

Tasting notes

Eye : bright deep crimson. Nose : pleasing and peppery nose – red fruit. Mouth : soft attack – light structure – a very enjoyable wine to drink.

Food pairing

This wine goes perfectly with grilled red and white meat, charcuterie, savoury tarts, fresh pasta, lasagne or cannelloni and cheese