

TAUTAVEL HOMMAGE AUX VIGNERONS

AOP Côtes du Roussillon Villages Tautavel

Heritage



Winemaker's note

Tautavel is a village in the Roussillon region, ideally located between the Pyrenees and the Mediterranean. Tautavel is steeped in history, recognized as one of the cradles of human civilization. 450,000-year-old Homo erectus tautavelensis remains were first discovered here in 1971, and Tautavel's archaeological museum is now one of the most popular cultural attractions in Europe. The vines are planted across 20 hectares of pebbly soil, on limestone-rich terraces and south-east facing hillsides. The climate is moderated by the famous Tramontane breeze, allowing the fruit to ripen slowly and thoroughly.



Winegrower's note

Selected from the best plots in the Tautavel terroir, the grapes are harvested by hand when they have reached optimum maturity. The grapes are taken exclusively from old Grenache Noir vines, with low yields. No other wines so thoroughly embodies the ineffable spirit of Tautavel. The fruit is vinified in the traditional manner in cement vats and then left for a long maceration process of three weeks, with temperatures maintained below 27°C. Gentle maceration helps to preserve the fruit and its distinctive aromas. The wine is then transferred to oak barrels for 12 months of ageing.



Tasting notes

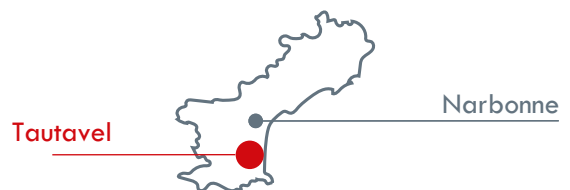
Beautiful deep garnet red dress. Complex and powerful nose with notes of garrigue, spices and ripe fruit. On the palate, black Grenache, vinified at low temperature and aged in new barrels for twelve months, perfectly expresses the freshness of black fruits. At the end, the spicy, liquorice finish and toasted notes brighten and complexify the wine.

Best served at 14-16°C, paired with roasted or grilled red meats, stews, blue cheeses or Camembert.



Grape varieties

Grenache



GÉRARD BERTRAND