

TAUTAVEL RÉSERVE

AOP Côtes du Roussillon Villages Tautavel

Héritage



Winemaker's note

A Mediterranean climate with soils of Jurassic limestone colluvial deposits. The village of Tautavel is ideally situated between the Pyrenees and the Mediterranean in the region of Roussillon, steeped in history, one of the cradles of Humanity. Homo Erectus Tautavelensis, who lived 450,000 years ago, was in fact discovered here in 1971 and his archaeological museum has become one of Europe's most popular cultural attractions. The vineyards stretch over 20 hectares of pebbly soils on predominantly limestone terraces and hillsides facing south-east. The climate is regulated by the Tramontane north wind which boosts the ripening of the grapes.



Winegrower's note

The grapes are picked by hand at the peak of their ripeness to keep all their aromas. Traditional maceration is used for the Syrah and the Grenache, with a carbonic maceration for the Carignan. The musts from the different plots are kept separately for as long as possible. The wine is blended in vats just before being transferred into barrels where it is left to age for 12 months.



Tasting notes

The robe is deep and brilliant with light brown reflections.

Intensely fruity nose with aromas of red fruits and raspberries that linger on complex and spicy notes.

A beautiful attack on the palate with supple tannins and notes of garrigue and spices.

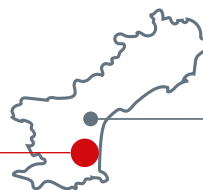
Serve at 16°-17°C. enjoy with meat with sauces, matured cheese and Mediterranean dishes with olive oil.



Grape varieties

Syrah, Grenache, Carignan

Tautavel



Narbonne

