

TAUTAVELISSIME

AOP Côtes du Roussillon Villages Tautavel

Châteaux & Terroirs



Winemaker's note

The village of Tautavel is ideally situated between the Pyrenees and the Mediterranean sea 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. The plots selected for our Tautavelissime are old vines with ideal exposure to the sunshine.



Winegrower's note

Grapes are hand-picked to keep all their aromas. The Syrah and Grenache are destemmed and transferred into stainless steel vats with traditional maceration. Carignan grapes are vinified with CO₂ maceration without destemming. The different grape varieties are then blended before ageing for 12 months in French oak barrels.



Tasting notes

The robe is deep and bright with light brown reflections.

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

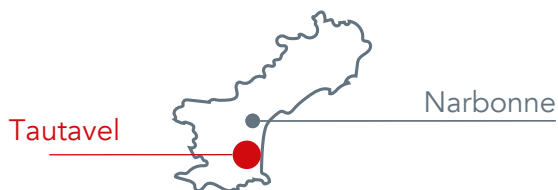
A beautiful attack on the palate with supple tannins and notes of garrigue and spices.

To be enjoyed at 18°C to accompany duck fillets, grilled beef or matured cheeses.



Grape varieties

Syrah, Grenache, Carignan



GÉRARD BERTRAND