



Tavel
Le Cru inclassable

Côtes du Rhône **Crus**

R INTER RHÔNE

TAVEL

Prepare to be amazed !

Tavel is a unique wine, made by a very distinctive method using 9 grape varieties grown in 3 outstanding terroirs... Tavel is the only appellation to make nothing but rosés – but what rosés they are! Full of character, steeped in history and bursting with flavour.





TAVEL

GRAPE VARIETIES



Grenache

Bourboulenc
Cinsault
Clairette
Mourvèdre
Picpoul
Syrah

SOIL TYPES



PEBBLES

Powerful wines with high alcohol levels and good body. Good ageing potential.



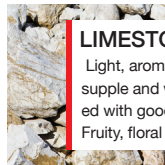
SAND

Light, fresh, delicate wines; fine, elegant and low in tannins.



CLAY

Richly coloured wines, high in alcohol with powerful flavours and good tannins.



LIMESTONE

Light, aromatic wines; supple and well-rounded with good body. Fruity, floral flavours.

NOSE



Strawberry
Raspberry

MOUTH



Meaty
Freshness



HISTORY

Vines have been cultivated in this area since the 5th century BC, planted by the Greeks and further developed by the Romans. Tavel was in an enviable location on a major route between the Roman settlements at Roquemaure and Nîmes, a perfect site for development; yet it was not until the 13th century that the name Villa Tavellis, later to become Tavel, appeared in written documentation.

In 1737, a royal edict decreed that no 'foreign' wine should be used in the production of Tavel wines; the same decree authorised Tavel winemakers to stamp their barrels with the letters CdR - Côte du Rhône - a precursor to today's Côtes du Rhône AOCs.

Tavel wines were particularly popular in the 19th century, and in 1936, Tavel became the first Rosé Cru in the history of France.

CLIMATE

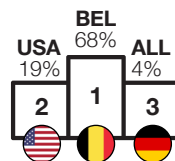


Mediterranean

MORE INFORMATION

www.vin-tavel.com

MORE INFORMATION WITH **INAO'S** SPECIFICATION



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EXPORT MARKETS
IN 2020**