



Wijnfiche

Château de Trinquedede **MAGNUM * |** **Tavel | BIO** **France (Frankrijk) – 2023**

Domain

Ch. de Trinquedede

On a small trail, off of the road to Nîmes on the outskirts of Tavel, surrounded by its 32 hectares of vineyards, proudly stands the Château de Trinquedede. Eugène holds his breath, overcome with emotion.... He still remembers that year of 1936 when he acquired the elegant 13th-century estate, overrun with wild weeds, determined to revive its former viticultural employment.

Vinification

Harvest on optimum ripeness. Grapes carefully picked and sorted. Cold maceration during 24h. Pressing berries out. Blend of free-running and pressed juices. Cold settling after 24h. Alcoholic fermentation during 10-15 days. Aging of 6 months in stainless vats. Process performed in a temperature controlled environment (17°C) to bring fullness, fine aromatic and fruity bouquet. Taking place of the bottling at the winery to oversee the quality and processing from the grapevine to the bottle.

Taste

Beautiful deep pink color, limpid. Elegant nose of red fruits, winning in intensity, notes of ripe strawberries, watermelon. In the mouth, a lot of freshness, a fleshy and expressive wine in a fruity and spicy register persistent. A gastronomic rosé. Beautiful complexity, fine, fresh, fruity and elegant Tavel.

Food pairing

Fish - salmon | Lamb | Osso buco | Asian dishes | Spiced dishes

General information

Type: Rosé

Grape varieties: Grenache (50%), Cinsault (20%), Clairette (12%), Syrah (10%),
Mourvèdre (5%), Bourboulenc (3%)

Viticulture: Organic

Storage (years): + 2-3

Serving temperature: 10-12 °C

Taste profile: Full

