



ALAIN JAUME

Tavel Rosé ‘Le Crétacé’

France – Rhône Valley – Tavel AOC

ABOUT VIGNOBLES ALAIN JAUME / DOMAINE GRAND VENEUR

Located in the Orange commune of Châteauneuf-du-Pape, the Jaume family has been dedicated to the art of wine growing since 1826. Since 1979, the domaine has been run by 5th generation Alain Jaume, who is now helped by his children Christophe, Sébastien, and Hélène. The 225-acre estate covers several AOCs and 13 grape types, and produces wine under four labels: Grand Veneur, Alain Jaume, Domaine du Clos de Sixte & Château Mazane. The Grand Veneur and Clos de Sixte vineyards are certified organic.

ABOUT THE WINE

The Tavel AOC was founded in 1936. Today the area covers 2,300 acres and produces 435,400 cases annually. 100% of the vineyards are in the commune of Tavel. Le Cretace is sourced from hillside and plateau vineyards, on sandy and clay soil with pebbles.

Le Cretace is a ‘Rosé de saignée’ (bled rosé) with a vibrant ruby color. Complex and elegant, with vibrant wild strawberry, watermelon, crushed flowers and hints of spice. Medium-bodied, layered and seamless profile on the palate. A classic rose from this appellation.



Appellation	Tavel AOC
Varietal(s)	60% Grenache, 30% Syrah and 10% Mourvedre
Vinification	Bled rosé. 100% destemmed.
Soil	sandy and clay with pebbles
Food pairing	roasted turkey, sushi, seafood and grilled fish or Asian cuisine.
ABV	14%
Size	12/750ml
UPC	7 84585 01687 7