



Domaine de la Mordorée



Appellation : TAVEL

Cuvée: la Dame
rousse

Vintage : 2020

Color: rosé.

Planted area : 9 Ha.

Yield : 40 Hl/Ha.

Vineyard age : 40
years

CÉPAGES :

- Grenache 60 %
- Cinsault 10%
- Syrah 10 %
- Mourvèdre 10%
- Clairette 5%
- Bourboulenc 5%

Terroir : Mix of 3 main terroirs : « galets roulés » or cobble stones, flat white limestones and sandy soil

Vinification : 100 % destemming and crushing, with temperature control. cold maceration for 36/48h.

Fermentation : 8°C

Harvest by hand / Our wines are made from certified DEMETER grapes
Bottled in our premises

Tasting :

Robe : rosé with blueish hints.

Aromas : very fruity (strawberry, cherry, redcurrant, pink grapefruit, and tangerin), floral scents, and old time roses fragrances

Mouth : rounded and fresh.

Pairings: fishes, white meat, shellfish, spicy cuisine, middle east and asiatic dishes

Service temperature : 12° C

Ageing potential : 1 to 5 Years

