

TAVEL: LA FORCADIÈRE

Style

Rosé, Dry, Full bodied

Region

Southern Rhône

Wine Maker

Richard & Natasha Maby

Appellation

Tavel, west bank of Southern Rhône, 10km North-West of Avignon

Cépage

55% Grenache, 15% Cinsault and 30% diverse plantings of Mourvèdre, Syrah, Clairette, Picpoul, Carignan and Bourboulenc.

Tasting Note

A full-bodied rosé made in a traditional style. A softly scented red berry-fruit bouquet precedes a well balanced palate that finishes clean and dry.

Serve

Chilled as an aperitif, picnic partner or with seafood.

Cellarage

: "...the Maby Tavel benefits from being drunk in its second or third summer, since it takes about eighteen months to show and express itself more."

John Livingstone-Learmonth Wines of the Rhône

Vinification

A modern wine-making operation when the malolactic fermentation is only blocked in the hotter years. The grapes are macerated together for two days and then vinified in thermo-regulated stainless steel vats.

History

Wine has been made here since the Roman times and was subsequently supplied to the papal court in Avignon and to Louis 14th at Versailles. The vine area was extensively extended in the mid 1960s when the Vallongue plateau was cleared of thickly wooded scrub.

The Appellation was established in 1936 and is devoted entirely to the production of rosé wine. The Maby family's long history of wine-making in the area (Richard's grandfather, Armand, was the Mayor of Tavel) was cemented in 2005 when Richard left his City position in Paris to provide fresh impetus to the family domaine.

