

LAROCALIÈRE

Domaine

Southern Rhone Valley

TAVEL 'Le Classique' 2021

THE ESTATE

A family house of around 30 hectares, Domaine la Rocalière was established in 1995 in the heart of the Tavellois vineyard, in the south of the Rhône Valley.



Winemaker Séverine Lemoine, has been managing the estate since 2009, after her father retired. His sister Mélanie Borrelly joined her in 2005 to help her market the wines. Certified in Organic Agriculture for 10 years, now in Biodynamics with Demeter certification, Séverine produces wines there in the purest expression of the terroirs of Tavel and Lirac.



THE TERROIR

Clayish and sandy slopes with round pebbles

GRAPE VARIETIES

Grenache, Cinsault, Syrah and Mourvedre

THE CLIMATE

Our region's climate is Mediterranean: winters are mild and summers are really warm. The mistral, really typical from the Rhone Valley, a wind really cold during winters and hot in summers, enables to remove humidity from the soil and clean up the vineyard.

THE VINIFICATION AND MATURATION

Our Tavel 2020 is obtained by a brief maceration in stainless steel vats (about 12 hours). Free run juice and press juice are then blended together. The fermentation can take place at low temperature (13° to 18°C). The different grape varieties are vinified separately with the greatest care, each one contributing its own individual characteristics. Grenache brings its fruitiness and richness; cinsault, its finess and length; Mourvèdre and Syrah red fruit aromas and keeping potential.

FOOD AND WINE MATCHING

Our Tavel matches with white meat, fresh cheese, Provençal and exotic cooking. We advise to serve our Tavel between 12° and 14°. You can drink it within two years.



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www.domainelarocaliere.com