



« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

TAVEL

THE French rosé par excellence with all the elegance and nobility which make it a classic at top restaurants.



TERROIR

Soil Type : Clay and pebbles.



Grape Variety : 60% Grenache, 15% Cinsault, 10% Clairette, 10% Syrah, 5% others.

Average age of vines : About 25 years.

Average yield : 35 Hl / hectare.

WINEMAKING

Juice drawn off after maceration overnight. Temperature controlled alcoholic fermentation.



AGEING

Few months in stainless steel tanks

TASTING

Eye : Pure and deep salmon pink.

Nose : Elegant floral and fruit notes.

Palate : A fruity and well structured wine with aromatic finesse on the palate.



Overall : A pleasant acidity which is balanced by fleshy fruitiness and body.

SERVICE

Service temperature : 12°C to 14°C.

Ageing potential : 3 years

Food and wine pairing : Starters, fish, cold meats and grilled meat.