



TAVEL LA FORCADIÈRE 2019

An historic vintage on the estate, La Forcadière is a blend of seven grape varieties (Grenache, Cinsault, Syrah, Mourvèdre...), grown on the three soils, characteristic of the Tavel appellation (rolled pebbles, sand and slate)

RATINGS :

ROBERT PARKER :
92/100 (vintage 2017)

JEB DUNNUCK : 89/100 (vintage 2018)

GUIDE HACHETTE 2020 : 2 *
(vintage 2018)

GUIDE BETTANE ET DESSEAUVE :
14.5/20 (vintage 2018)



GRAPES VARIETIES

Grenache noir (60%), Cinsault (15%), Grenache blanc, Syrah, Mourvèdre, ...

AVERAGE AGE OF THE VINEYARD

50 years

YIELD

42 hl / ha

MATURING

Stainless steel vats

BOTTLING

January 2020 (50 000 bottles)

SERVING TEMPERATURE

To drink between 10° and 12°

AGING POTENTIAL

6 years

*« Red body with orange highlights. A bouquet of ripe red berries with notes of forest and spices. Rich and fleshy on the palate offering delightful freshness and aromatic density, leading to a delicious, inviting finish. An ambassador of Tavel for barbecued turkey skewers. »
(Guide Gilbert et Gaillard)*
