



TAVEL LA FORCADIÈRE 2020

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 :

GUIDE HACHETTE: 2 étoiles
(vintage 2018)

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

GUIDE GILBERT & GAILLARD
:88/100 (vintage 2019)

ROBERT PARKER :
92/100 (vintage 2017)



GRAPES VARIETIES

Grenache noir (40%), Cinsault (16%), Grenache blanc (11%), Mourvèdre (11%), Syrah (4%), ..

AVERAGE AGE OF THE VINEYARD

51 years

YIELD

41 hl / ha

MATURING

Stainless steel vats

BOTTLING

December 2020 (85,000 bottles)

SERVING TEMPERATURE

To drink between 10° and 12°

AGING POTENTIAL

6 years

*«Bright orange-pink colour. A bouquet full of promise with spices, morello cherry, red fruit. Supple attack leading to a well-rounded, fleshy, virile, balanced palate. Beautiful notes of garrigue and warm stones, nothing superfluous. A finely crafted, modern Tavel. »
(Guide Gilbert et Gaillard)*
