



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)

WINE ENTHUSIAST : 90/100



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

*« Light orange-red in colour. Rich nose evocative of Mediterranean garrigue, ripe red berries and cut grass. The palate offers a hint of salinity, with a typically sunny character enhanced by underlying freshness and fruitiness, leading to a beautiful bitter note to finish. A Tavel of great elegance. »
(Guide Gilbert et Gaillard)*
