



Wine under conversion to
organic farming

TAVEL LA FORCADIÈRE 2021

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 :

JANCIS ROBINSON : 16.5/20
(vintage 2020)

ROBERT PARKER : 90/100

WINE ENTHUSIAST : 90/100

WINE SPECTATOR : 90/100



GRAPES VARIETIES

Grenache noir (39%), Cinsault (25%), Grenache blanc (10%), Mourvèdre (10%), Syrah (10%), ...

AVERAGE AGE OF THE VINEYARD

52 years

YIELD

45 hl / ha

MATURING

Stainless steel vats

BOTTLING

December 2021 (50,000 bottles)

SERVING TEMPERATURE

To drink between 10° and 12°

AGING POTENTIAL

6 years

*«A bright raspberry pink colour. Charming nose combining strawberries with light floral and spicy notes. Clear, rounded and juicy on the palate with excellent body and balance. The spices and fruit are expressed with intensity. A fine wine. »
(Guide Gilbert et Gaillard)*
