



DOMAINE
M A B Y



Certified by FR-BIO-10

TAVEL LA FORCADIÈRE 2023

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 2022)

WINE ENTHUSIAST : 91/100
(vintage 2022)

GUIDE HACHETTE : 1 star
(vintage 2022)

**GUIDE GILBERT &
GAILLARD** : 90/100
(vintage 2022)



GRAPES VARIETIES

Grenache noir (30%), Cinsault (25%), Grenache blanc (15%), Mourvèdre (10%), Syrah (5%), ...

AVERAGE AGE OF THE VINEYARD

34 years

YIELD

41 hl / ha

MATURING

Stainless steel vats

BOTTLING

Janvier 2024 (32 000 bottles)

SERVING TEMPERATURE

To drink between 10° and 12°

AGING POTENTIAL

6 years

*« Clear light red colour. The fruity bouquet is initially discreet, opening onto clear notes of red fruit when aired. On the palate, a rich, fleshy texture with wonderful freshness and aromas that have really opened up. A promising vintage. »
(Guide Gilbert et Gaillard)*
