



TAVEL LA FORCADIERE 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)

JEB DUNNUCK: 90/100

WINE SPECTATOR: 90/100

WINE ENTHUSIAST: 93/100

GUIDE HACHETTE: 1*

(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

January 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)