



Certified by FR-BIO-10

TAVEL LA FORCADIERE 2024



An historic vintage on the estate, La Forcadrière 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
(vintage 2023)

WINE SPECTATOR: 90/100
(vintage 2023)

WINE ENTHUSIAST : 93/100
(vintage 2023)

GUIDE HACHETTE : 1 *
(vintage 2022)

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

GRAPES VARIETIES

Cinsault (35%), Syrah (25%),
Grenache (22%), Mourvedre
(11%), ...

AVERAGE AGE OF THE VINEYARD

35 years

YIELD

38 hl / ha

MATURING

Stainless steel vats

BOTTLING

March 2025 (27 000 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)*