

TAVEL LA FORCADIÈRE 2025



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

(vintage 2023)

WINE SPECTATOR: 90/100

(vintage 2023)

WINE ENTHUSIAST : 93/100

(vintage 2023)

GUIDE HACHETTE : 1 *

(vintage 2022)

DECANTER : 93/100

(vintage 2024)

GRAPES VARIETIES

Grenache (55%), Cinsault (20%), Syrah (10%), Mourvedre (5%), Grenache blanc (5%) ...

AVERAGE AGE OF THE VINEYARD

36 years

YIELD

34 hl / ha

MATURING

Stainless steel vats

BOTTLING

December 2025 (36 000 bottles)

SERVING TEMPERATURE

To drink between 10° and 12°

AGING POTENTIAL

Between 4 to 10 years

« Light ruby in hue, this wine reveals a powerful and complex nose, melding cherry skin, honey crisp apple, white strawberry and baked rhubarb accented by delicate violet potpourri and sweet spices. Refreshing acidity and persistent minerality lead to a long, light-fruited finish, where soft red fruits and brisk acidity give length to a black tea finish. »

(The Wine Enthusiast)
