



Above: The Guigal family spent nearly 15 years restoring Château d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.



Tavel 2020

Tavel, France

ESTATE

The more you learn about the Guigal family, the more astounding their story becomes. Their wines are the benchmarks for every Rhône appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

The only AOC/AOP devoted singularly to rosé, Tavel is situated on the west bank of the Rhône River from Châteauneuf-du-Pape, producing France's finest rosé wine. Grenache and Cinsault dominate the blend, with smaller amounts of Syrah and Mourvedre, and occasionally including white grapes such as Clairette and Bourboulenc. Deeper in color than most rosés, Tavel is heady when young, but lasts well and can mature into a lovely rich wine 3-4 years after the harvest.

VINEYARD

Soils: Clay/limestone marl soils, overlain by gravel and river-stones. While the Guigals grow and source fruit in the Northern Rhône, they purchase wines selectively for Tavel from six estates in the Southern Rhône as soon as possible after harvest (often before malolactic) because they cannot be on site for quality control. They then produce and masterfully blend the wine in Ampuis.

Yields: Average of 1.8 tons per acre, average age of the vines is 25 years

WINEMAKING

Grape Varieties: 60% Grenache, 15% Cinsault, 10% Clairette, 10% Syrah, 5% other local grape varieties.

Fermentation: In stainless steel, left to rise to high temperature

Aging: 6 months in stainless steel tanks

Alcohol: 14.5%

VINTAGE

2020 is another excellent vintage for the Rhône Valley, and it is a particularly fine vintage for Rosé wines! Another dry spring was followed by a moderate summer featuring, this time without the extreme heat spikes of 2019. Harvest occurred early – particularly for whites and Rosés – but the weather was even and temperate throughout. The grapes were ripe and concentrated with superb natural acidity – superb raw materials for exceptional rosés. The wines are rich, balanced, and expressive.

TASTING NOTE

A pure and deep salmon pink, with an elegant nose full of floral and fruit notes. The palate opens with fruity and well structured wine with aromatic finesse, a pleasant acidity which is balanced by fleshy fruitiness and body.