

Tavel Terre Davau



Perfect harmony and balance.

Powerful and well-crafted, with red berry fruit and spices. Crisp, refreshing and moreish – enjoy anywhere, at any time!



Terroir Pudding stones over sand and blue clay. 40 to 50-year-old vines.



Grape Varietals: Grenache, clairette, cinsault, bouboulenc, syrah and mourvèdre



Winemaking:

Hand harvested

Grapes are destemmed, crushed and cold-soaked for 12-24 hours before pressing

Alcoholic fermentation is started by native yeasts and continues at low temperatures (16-18°C) for around 15 days.

No malolactic.

Aged in stainless steel tanks.



Food-Wine pairings:

Piquillo peppers stuffed with parsley brandade

Grilled mackerel with basil

Veal carpaccio à l'italienne

Roasted duck breast with crème de cassis, beetroot and pan-fried shitake mushrooms

Rascasse with fennel confit and orange-blossom honey

Sweet potato gratin with squash and island spices