



Tavel « Trinité »



A *Château de Manissy classic.*

Brimming with freshness and delicious flavours, Trinité is quintessentially 'Tavel' in character, crammed with juicy red berries (strawberries and raspberries) lifted by a touch of grapefruit and citrus zest.



Terroir: Pudding-stones over sand and blue clay soils.



Grape Varietals: Grenache, Clairette, Cinsault and Syrah



Winemaking:

Hand harvested.

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

Alcoholic fermentation 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 :

Ideal with foods combining sweet and savoury:

Chicken curry with basil and peanuts

Sautéed beef with basil and bamboo shoots

Lamb tagine with dried fruit and sun-dried tomatoes

Royal couscous.

Château de Manissy, route de Roquemaure 30126 TAVEL

Téléphone : +33 (0)4 66 82 86 94 – E-mail : info@chateau-de-manissy.com

www.chateau-de-manissy.com