



CHÂTEAU DE
MANISSY

Tavel

« Tête de Cuvée »



A century-old recipe.

Tête de Cuvée was the first wine to be made by the Château. The Brothers of the Holy Family have been ambassadors for Tavel since 1915, extolling this classic cuvee and introducing it far and wide. Tête de Cuvée is a timeless wine, still made in the traditional way. Fashions have come and gone, but even the label remains unchanged. Rich and caramelly, this unusual cuvee develops flavours of candied fruit and spices. Delicious flavours, excellent length.



Terroir: Pudding-stones over sand and blue clay soils



Grape Varietals: Grenache, Clairette and Cinsault



Winemaking:

Harvested by hand

Grapes are destemmed, crushed and cold-soaked for 24-48 hours before pressing

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

Malolactic fermentation depending on vintage.

Aged in large oak of 25 hectoliters for 9 to 12 months

Excellent ageing potential



Food-Wine pairings:

Moroccan briouat pastries with minced beef or shrimp

Marinated mackerel sushi

Moroccan meatball tagine with prunes, almonds and sesame

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