



DOMAINE JOCELYN RAOUX



Entrée de la Plane
30126 LIRAC FRANCE

Rosé Tavel - Vintage 2022



Rosé
Appellation : TAVEL



Grenache,
Syrah



75cl

Terroir : sandy plots with white limestone pebbles

Blend : Rosé maceration between 24 and 48 hours with long fermentation at low temperature: 15-18°C

Ageing : In tank on the lees

Tasting :

- Colour : deep pink with ruby highlights
- Aromas : fresh and aromatic, with notes of over-ripe fruit.
- Mouth : complex and full-bodied, with notes of red berries (blackberry, redcurrant, crushed strawberry)

Accompaniment : As an aperitif or with white meats in sauce

Serving temperature : To taste well fresh



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