

# TAVEL LA COMBALLE



**DE LAS**  
*Vignobles de la Vallée du Rhône*

## APPELLATION

### TAVEL

**VINEYARDS** : the vineyards lie within the "commune" of Tavel, in the Gard "département".

**SOILS** : the soils consist of three different geological types: light, draining limestone, river sand, and rolled stones.

**CLIMATE** : climate is typically Mediterranean, with low rainfall and an average of 2,700 hours sunshine per year. The "Mistral" is the dominant wind.

**SURFACE AREA UNDER PRODUCTION** : the production area consists of 952 hectares/2,351 acres, for an annual production of 40,000 hectolitres/444,444 cases. Authorized maximum yield is 42 hectolitres/hectare (2,4 US tons/acre).

**GRAPE VARIETIES** : Grenache, Cinsault (15% maximum), Clairette blanche and rose, Picpoul, Calitor, Bourboulenc, Mourvèdre, Syrah and Carignan (10% maximum).

## CHARACTERISTICS

Average Delas production: 15,000 bottles (75 cl.) per year.

## WINE MAKING

Once they reach the winery, the grapes are given a short period of skin contact at low temperatures for about 8 to 18 hours in order to extract colour and fruit flavours. Free-run and press juices are then immediately blended and fermented for 8 to 10 days at a maximum temperature of 64°F (18°C).

## MATURING

Malolactic fermentation is sometimes stopped to preserve a better balance of the wines. They are then preserved in stainless steel tanks, and bottled during the Spring time that follows the harvest.

## TASTING NOTES

The colour is a very pure and pale pink that just shows a hint of orange. To the nose fruit aromas evolve with some touches of soft, stony fruit and a whiff of toasted almonds. The palate is attractively rounded, pleasantly fruity, and lifted by hints of spice.

## FOOD AND WINE PAIRING

Ideal with "Provençale" cuisine, it also goes well with all types of Asian dishes.

