

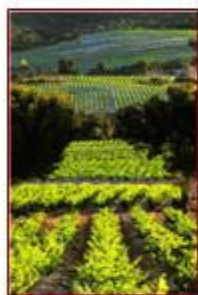
DEPUIS 1898

CAVES
SAINT-PIERRE

PREFERENCE



TAVEL



Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, by climatic area and their position on well-drained soils of low fertility.

The grapes were picked by in order to maintain the integrity of the fruit.

Blending

This Tavel is produced from a blend of Grenache blanc, which gives the wine its fullness and floral notes, Syrah which gives its harmony and complexity and Clairette for its full-bodiedness.

Tasting

Tasting reveals this to be a majestic salmon-pink wine with a nose of red fruits and hints of cherry, with fruit-stones and ripe peach in the middle. Its acidity and roundness in the mouth are in perfect harmony with its strength. A long finish makes this Tavel our Preference.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) LxWxH	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) LxWxH
Tavel Embossed	7.95	26.2x17.9x33	456	76	4	19	624	120x80x147

Avenue Pierre de Luxembourg - BP5 - 84231 Châteauneuf du Pape Cedex - France

Tel : +33 490 835 836 - Fax : +33 490 835 810

Visit our website : www.cavessaintpierre.fr