



Prieuré de Montézargues – Tavel

Vineyard

The wine-growing history of the Prieuré de Montézargues dates back to the 12th century, a period during which the monks of the Abbey of Grammont came to settle there. The monks then set about working the vines and wine, henceforth inseparable elements of the life and history of the property. This 34 hectare terroir is planted on sandy, light, filtering soils, covered with rolled pebbles which contribute to rapid warming from spring and thus promote early maturity of the grapes.

Winemaking

The harvest is manual, half vatted together for 24 hours of maceration and the other half pressed directly in a pneumatic press for 3 hours. These two methods allow you to obtain beautiful flesh, roundness and color on the one hand, and finesse and balance on the other. The blend of the 2 musts gives great complexity, length and elegance. Regular stirring takes place every week for 6 months, which further accentuates the style of the wine.

Tasting

This bright pink Tavel opens with a complex nose, with aromas of blood orange and graphite enhanced by notes of raspberry and peach. Its mouth is juicy with a chalky and mineral acidity and a beautiful lively and energetic finish.

Serve it around 10°C with white meats, stuffed vegetables, cold meats, pasta with sauce or as a dessert with fruit salads.

Alcohol level:

14°

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant

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