



**2008 Domaine La Genestiere
Tavel Rose Cuvee Raphael**

Grenache, Syrah, Mourvèdre, Cinsault & Clairette

“Nice, steely focus to this version, with racy rose petal, cherry pit and watermelon rind notes that ripple through the stony finish.”

An excellent pairing with hearty vegetables, spicy, Asian food, grilled and cured meats.

88 Points

Wine Spectator



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