

# DOMAINE LA GENESTIÈRE

## TAVEL « CUVÉE RAPHAEL »



Originally established in 1930, the 40 hectare estate of Domaine la Genestière was acquired by Jean-Claude Garcin in 1944. Since then, he has painstakingly worked to improve the property and increased its reputation in the region. The centerpiece of the domaine's production is the Tavel Rosé "Cuvée Raphael", fashioned from a blend of traditional Rhone varietals into a brilliant, flavorful rosé redolent of raspberries and roses. M. Garcin has also acquired additional vineyards over time, expanding from Tavel and Lirac production into a special project of producing varietal wines in the rocky garrigue terroir of the region, under the label Domaine St. Anthelme.

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| <b>Region:</b>            | Southern Rhône Valley                  |
| <b>Appellation:</b>       | Tavel                                  |
| <b>Owner:</b>             | Jean Claude and Raphael Garcin         |
| <b>Established:</b>       | 1930                                   |
| <b>Farming Practices:</b> | Sustainable                            |
| <b>Soil:</b>              | Alluvial, with loess and small pebbles |
| <b>Vineyard:</b>          | 20 ha                                  |
| <b>Grape Varieties:</b>   | 90% Grenache, 7% Syrah, 3% Cinsault    |
| <b>Avg Age of Vines:</b>  | 55 years                               |
| <b>Yield/Hectare</b>      | 45 hl/ha                               |
| <b>Avg Production:</b>    | 40,000 Bottles                         |

**Vinification and Élevage:** The production of rosé wine is made using the traditional method of Tavel where the grapes are pressed 24 to 48 hours after being placed in vats, crushed and destemmed. The wine is allowed to settle and goes through temperature controlled fermentation. Malolactic conversion is blocked to encourage freshness and vivacity. Aging is in stainless steel tanks.

**About Tavel:** Just south of Lirac, the Tavel is one of the only communal appellations in France exclusively dedicated to rosé wines. Tavel has long been regarded as the premier French rosé appellation. The wines are based on Grenache and made in a dry style.

**Tasting Notes:** Lovely light, bright color with shades of raspberry and rose petals. The nose is delicate, and mineral driven, then evolves into aromas of fruits and flowers with hint of white pepper.

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