

Alain Jaume Tavel Rose Le Cretace

Alain Jaume (Grand Veneur)

France - Rhone Valley - Tavel AOC

Rosé de Saignée (bleed technique) with a vibrant ruby color. Complex and elegant with notes of crushed strawberries, rose petals and a hint of spice. A medium bodied, classically beautiful Tavel.

Specifications

Appellation	Tavel AOC
Varietals	60% Grenache, 30% Syrah and 10% Mourvedre
Soil type	Sandy and clay with pebbles
Vinification	Stainless steel tank. Bled rosé, 100% destemming, cold maceration during 24h., no malolactic, fermentation at 18°C.
Production	250 (9-liter cases)
Pairings	Roasted and/or spicy turkey, sushi, seafood, grilled fish and Asian food.



Codes, Weights and Measures

UPC	7 84585 01687 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01687 4
Case Weight	36
Cases/Pallet	50
Layers/Pallet	5
ABV	13.50%
SRP	\$ 29.99 USD 750mL Bottle

Reviews and News

2023 Alain Jaume Tavel Rosé Le Cretace - 91 PTS - WE

2022 Alain Jaume Tavel Rosé Le Cretace - 91 PTS - WA
2021 Alain Jaume Tavel Rosé Le Cretace - 90 PTS - WA
2020 Alain Jaume Tavel Rosé Le Cretace - 89 PTS - Silver Medal - BTI
2019 Alain Jaume Tavel Rosé Le Cretace - 91 PTS - WE
2019 Alain Jaume Tavel Rosé Le Cretace - 91 PTS - VINOUS
2019 Alain Jaume Tavel Rosé Le Cretace - 91 PTS - JD
2019 Alain Jaume Tavel Rosé Le Cretace - 91 PTS - IWR
2018 Alain Jaume Tavel Rosé Le Cretace - 91 PTS - WA
2017 Alain Jaume Tavel Rosé Le Cretace - 92 PTS - IWR