



## 2019 DOMAINE CORNE-LOUP TAVEL ROSÉ

France – Rhône Valley – Tavel AOC

### ABOUT DOMAINE CORNE-LOUP

The Lafond family purchased 3 hectares in Tavel in 1966. Today, Jacques Lafond runs the winery with help from his daughter & winemaker, Géraldine Saunier. Their vineyards now cover 45 hectares (in Tavel, Lirac and Côtes-du-Rhône), with an annual production around 20,000 9-liter cases.

"Corne Loup" is the name given to this part of the Tavel village, where, in olden times, someone would blow the horn ("corne") in order to warn others of a sighting of a wolf ("loup") coming into town.

### ABOUT THE WINE

This Tavel represents the pinnacle of the 'Rosé Pyramid' that can be achieved in the Southern Rhone. The wine comes from a famous sub-parcel called the Plateau de Vallongue, located between the Tavel and Lirac AOC's. Corne-Loup's Tavel is a blend of all three soil types found in the Tavel AOC: the flat white stones of the Vestides hamlet, the 'galets roulés' pebbles of Vallongue (similar to CDP), and the sandy, stony soil of the Olivet hamlet. The resulting wine is elegant, refreshing, food-friendly and versatile.

### RATINGS

**91 PTS** [I-Winereview.com](http://I-Winereview.com)

*"With an effusive bouquet of fresh strawberry syrup, the 2019 Corne-Loup Rosé shows excellent freshness and refinement on the palate. Red cherry and berry flavors are enhanced by a notable mineral note. A superb Tavel! A blend of 60% Grenache, 15% Cinsault, 10% Syrah, and 15% Mourvèdre, Clairette and Carignan from 20-year-old vines grown on pebbly, sandy soil in the Plateau de Vallongue sub-region.*



Appellation	Tavel AOC
Varietal(s)	60% Grenache, 15% Cinsault, 10% Syrah; remaining 15% are Mourvèdre, Clairette and Carignan.
Age of Vines	20 years
Soil Type	Blend of flat stones, pebbles & sandy stony soil
Size	12/750ml
UPC	7 84585 01456 9