



2020 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 – Wine Enthusiast

90 PTS – I-winereview.com



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
Food pairing	Dry and lively, it is an ideal wine for barbecues as it makes a wonderful sipper that's also capable of matching with a wide variety of summer foods, including grilled chicken, seafood and summer salads.
Size	12/750ml
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