



TAVEL – MAISON BOUACHON

« La Rouvière » 2006

The vineyard is situated in the Gard department on Rhône right hand. « La Rouvière » is the provençal name for a little stream and Rouve means a little stream.

The Maison Bouachon « Rouvière » is one of the best representatives Rosé in the appellation.

Vineyard soil: The vineyard is planted in a sunny area and exposed to the 'mistral' (well-known wind of southern France). Vines are planted on two kinds of soil, the first is covered by Lauzes (white limestone), and the other one is clay covered by round quartzite stones. Clay permits a slow and regular restitution of useful water for grape berries elaboration.

Grape variety: This wine is made with red and white grape varieties. Grenache (50 %) is very concentrated in natural sugars giving a voluptuous wine. The Bourboulenc (15 %) give freshness and floral notes, the Cinsault (15 %) develop the aromatic fruit flavour with the Clairette (10 %). Finally the Carignan (10 %) give structure to this rosé.

Wine making: The processing consists in selection of parcels: old Grenache (70 years old) and others younger (30-40 years old), best exposures, low yields. Grapes are harvested by hand and rigorously sorted out. Each grape variety is vinified separately after total destemming. Berries macerate 12 to 24 hours for an optimum extraction of aroma and colour. Then there is a bleeding of vats (we pull out the juice) and the last is pressed. The alcoholic fermentation keeps going from 8 to 10 days with slow temperature (between 18 to 20 degrees). Then the blend is made with bleeding wine and pressed wine.

Vintage: The 2006 vintage is one whose enjoyment lies in its whimsy and disparity. It was first subject to a warm sunny spring and a sprinkling of stormy showers. The summer was dry with some local storms and heavy rainfall. The whites and rosés are full of the aromas of fresh fruit and flowers, in bright colours with a harmonious mouth balancing elegance and liveliness.

Description:

Colour: steady raspberry pink with amber tints.

Smell: All on fresh red fruits (raspberry, red currant), citrus (pink grape fruit), associated to floral notes.

Mouth: Round and on powerful aroma finishing by sweet spices.

Ageing: Very pleasant to drink now, it can be kept 3 or 4 years.

Recommended drinking Temperature: Maximum 16 degrees. Let the wine breath in the decanter half an hour before drinking.

