

TAVEL LA FORCADIERE

ROBERT PARKER: 92 POINTS
SERVING TEMPERATURE:
TO DRINK BETWEEN 10° AND 12°



DOMAINE MABY

A historic vintage on the estate, La Forcadière is a blend of seven grape varieties (Grenache, Cinsault, Syrah, Mourvèdre...), grown on the three soils, characteristic of the Tavel appellation (rolled pebbles, sand and slate).



Light orange-red in colour. Rich nose evocative of Mediterranean garrigue, ripe red berries and cut grass.

The palate offers a hint of salinity, with a typically sunny character enhanced by underlying freshness and fruitiness, leading to a beautiful bitter note to finish. A Tavel of great elegance.

-Guide Gilbert & Gaillard



www.pieimports.com



info@pieimports.com