



CHATEAU DE MANISSY TAVEL ROSÉ HALF BOTTLE

£12.60

Buy 6 for £9.87 each and save 7%

Buy 12 for £9.24 each and save 12%

SKU: FRMTR375

Categories: [Vegan](#), [France](#), [Half Bottles](#), [Rosé](#), [Biodynamic](#), [Dry](#), [Organic](#), [Syrah / Shiraz](#), [Rhône Valley](#), [Manissy](#), [BAR-bie Essentials](#), [£10 - £19.99 Wines](#)

In the heart of Provence, on the right side of the Rhône Valley, lies Château de Manissy. Dating as far back as the 17th century, Château de Manissy was once the property of the Lafarge family before they donated it to the local church. The Holy family's missionaries acquired the castle at the beginning of the 20th century and began growing their own vines to produce their first Cuvée of Tavel wine.

They soon gained a famous reputation for their Tête de Cuvée, a barrel aged rosé. Florian Andre, a young winemaker from Tavel, took over the vineyard in 2003 and continues the Holy family's winemaking tradition. In 2009, he began to convert the entire vineyards to an organic agriculture and began producing some exceptional organic wines, including Tavel, Lirac, Côtes du Rhône and Châteauneuf du Pape.

Grape Varieties: 55% Grenache, 15% Syrah, 15% Clairette and 15% Cinsault.

Farming Practices: Vegan / Organic.

Tasting Notes: A beautiful candy pink colour, typical for their Tavel. A powerful and aromatic nose of red fruits and citrus. In the mouth, gourmet fruity flavours of strawberry and raspberry, some acidulous and fresh aromas of grapefruit. A pleasant balance between acidity and fruit.

Sugar Level: 2g/l

Closure: Natural Cork

Awards: 2020 vintage - 17 / 20 points, Tamlyn Currin,
jancisrobinson.com

