






HISTORY	
Estate Creation Date	1937
Estate Manager	Jérôme Barrelet
Since when	Estate run by the family for 3 generations and by J.BARRELET since 2006
WINE & VINEYARD	
Wine Name	Les Carteresses
Appellation	AOC Côtes du Rhône
Additional Name	
Wine Type	Dry
Color	Red
Organic Certification	No
Vineyard surface	30 ha
Soil Type	Limestone and clay
Topography	
VITICULTURE	
Density	4,500 feet / ha
Trim Type	Royal cord and traditional cup
Soil clearing	Mechanical
Grass seeding	Partial
Leaves pruning	No
Branches pruning	If needed
Sustainable viticulture	Yes
HARVEST	
Grape picking	50% Mechanical - 50% Manual
Sorting method	Manual
VINIFICATION	
Explain choices made & benefit to wine	
Pre/fermentation / Maceration	
Fermentation	28 days
Other techniques used	Yes, every two days
Post-fermentation /Maceration	No
AGEING	
Explain choices made & benefit to wine	
Vats	
Wood chips, Staves	No
Barrels	No
% New Oak	No
BOTTLING	
Explain choices made & benefit to wine	
Blend	No
Blending time period	January
Filtration	Tangential
Cork type	Noma cork
Number of bottles per year	80,000
TASTING NOTES	
Color - Nose - Mouth - Pairing	Bright red and dark purple color. Flattering nose, with notes of pepper and ripe fruits. Very easy to drink.
WINE & FOOD PAIRING	
Recommended	Red and white grilled meat, cured meat, cheese, pies, pasta such as lasagna or cannelloni.
CELLARING TIME	
Recommended	Enjoy as of now, cellar up to 3 years.
AWARDS	
Awards and notifications	

Talking Points:



-  TAVEL wines have existed since the Gallo-Roman era. In the first century of our era, vine was already considered as an important commercial activity for TAVEL. Vines have been cultivated by the monks since 887. Philippe le Bel, Louis XIV and the Popes enjoyed TAVEL wines since 1358. The TAVEL notoriety was built thanks to other well-known personalities such as Pope Clement V, Benoit XIII, and later Ronsard, Louis XIV and Balzac.
-  In the early XIX^e century, the village of TAVEL was still thriving, and TAVEL wine, carried by the growing bourgeoisie, was sold at the best wine places. After the phylloxera crisis that destroyed the vines in 1870, winemakers had to rebuild and to protect their natural assets and their notoriety.
-  In 1937, still looking for progress, a few ambitious winemakers decided to create the Tavel winemakers cave. It was inaugurated by the French President Albert Lebrun in 1938. Love for the land drives them to combine tradition and modernity to make exceptional wines. Tavel winemakers cave regroups 85 winemakers; their total production is 35,000 HL on 680 Ha.

LES CARTERESSES • CÔTES-DU-RHÔNE

 Serve 64°F	 Breathe 0 hour	 Store up to 3 years	 Grenache 50% Syrah 20% Carignan 20% Mourvèdre 10%
 Intense Fruity Dry		 Cheese White meat Red meat	Red Rhône Wine 750ml Contains sulfites Alc. 14% by vol.

Product of France
 Bottled by APVT,
 30126 Tavel,
 FRANCE

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.





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