

## Domaine Lafond Tavel Rosé Roc-Epine

£15.50

**Vintage:** 2018

**Bottle Size:** 75cl

**Alcohol %:** 13.5%

**Country:** France

**Description:** A fruity nose with a hint of floral character lead to a ripe and fresh palate with just a hint of spiciness.

**Cepages:** Syrah(Shiraz),Grenache(Garnacha),Cinsault

**Group:** Rhône

**Sub group:** Southern Rhône

**Colour:** Rosé

**Closure:** Screwcap

**Producer:** Domaine Lafond Roc-Epine

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** A good, pungent fish soup, with rouille will go very nicely with this rose.

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** Grenache 60%, Cinsault 10%, Syrah 10%, Carigna 5% and with Clairette, Picpoul, Bourboulenc, Mourvèdre.



In 1780 Jean-Pierre Lafond's great-uncle, Pascal Odoyer, became one of the pioneers of wine production in the Southern Rhone and started an estate that has stayed within the family ever since. In 1970 Jean-Pierre Lafond decided to build a fully working cellar for their production. He was a passionate follower of all things equine and named it after a famous race horse: Roquepine. He transformed the spelling slightly to give it a more 'Provençal' feel and thus Domaine Lafond Roc-Epine was born. In 2001 the Domain purchased vineyards in Chateauneuf du Pape.

The 8700 square metre vineyard produces only 4,000 bottles! In 2009 the decision was made to become 100% organic.

Based in Tavel, the domaine owns vineyards in some of the best areas of the Southern Rhone.

With a family history going back centuries, this family owned producer remain committed to quality wine with very traditional qualities. They are also 100% organic.