



Château de Trinquevedel is surrounded by its 32-hectare organic certified vineyard. An elegant 18th-century *Bastide* acquired during the year 1936 by Eugène Demoulin, the great grand-father of Guillaume the actual landlord and winemaker who keeps the family tradition alive.

The soils of sand and round river pebbles are planted of Grenache, Cinsault and Clairette producing this unique rosé classified Cru in 1936 with fresh scents of red berries, the **Tavel**.

The grapes are meticulously sorted, every stage of the vinification is temperature controlled and the free-run and press juices are skillfully blended. The estate also produces a delicious **Lirac** red issued of old vines. A delicate natural sparkling white wine, and a collection of 3 fruity, fresh, and harmonious wines of the three colors.



Tavel
Château de
Trinquevedel
Rosé



Tavel
Les Vignes
d'Eugène
Rosé



Lirac
Le Sablon
Red



VDF
Valet de Pic
Red



VDF
Valet de Trèfle
Red



VDF
Valet de Coeur
Red



**Natural
Sparkling**
White