

TASTING NOTE N°2

Canto Perdrix 2017 / Domaine Florence Méjan

Tavel AOC / 14%abv

60% Grenache + 30% Cinsault + 5% Mourvèdre +

3% Syrah + 2% Clairette

Certified organic



Medium pink-orange colour, red undertones



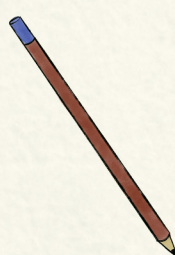
Well-defined aromas of medium(+) intensity

Ripe red fruit (strawberry, raspberry), ripe black fruit (blackberry), cooked fruit (redcurrant jam), ripe stone fruit (peach), herbs (anise), flowers (violet, white flowers), spice (white pepper), other (flint) and tertiary notes of cinnamon



Dry, medium acidity, high alcohol, medium(+) body and a medium(+) finish

Flavours of medium(+) intensity with strawberry, raspberry, blackberry, redcurrant jam, peach, violet and white pepper



Very good wine, gastronomic, rich & spicy

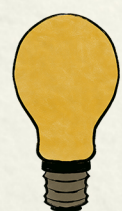
To serve at 10-12°C



To drink now or save until 2023



With charcuterie board, tuna carpaccio, fried spring rolls, empañadas, spaghettis alle vongole, pork roast with carrots & cumin, garlic & herbs cheese, peach gazpacho,..



Fun fact: Founded in 1936, it's the first AOC specially created for rosé in France.