

Kit #167A • W3

Chateau La Nerthe Tavel Rosé France 2022

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2022

GRAPE Grenache/Blend

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Rhône Valley

SMALLER REGION Southern

Rhône

SUB REGION Tavel

Rationale

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Pink

RIM VARIATION Salmon

Structure

RESIDUAL SUGAR Dry

PHENOLS Low

ACID Med+

ALCOHOL High

TEXTURE Round / Smooth

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Strawberry • Red Raspberry • Pomegranate *Condition: Fresh, Under Ripe / Tart*

CITRUS FRUIT Orange Condition: Fresh, Under Ripe / Tart Part: Peel / Zest

TROPICAL FRUIT Passion Fruit *Condition: Fresh*

FLORAL Rose • Lavender *Condition: Fresh*

OTHER VEGETABLE Rhubarb

HERBAL Garrique / Provence

ORGANIC EARTH Forest Floor

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING No

PERCEIVED WINEMAKING CHOICES Skin Contact