

AUGUST 2024 CLUB SELECTION



2023 LAVAU ROSÉ TAVEL AOC, RHÔNE VALLEY, FRANCE



The story of the Lavau family and its passion for wine began in Saint-Émilion in the nineteenth century; it continued in Tunisia where René Lavau and his son transformed a small estate of vines and orange trees into a flourishing business which became the country's biggest wine producer. Jean-Guy Lavau (René's grandson) and his wife Anne-Marie returned to France in the 1960s and acquired a small winery in Sablet, at the heart of the Rhône Valley, founding Maison Lavau in 1965. In 2000, Frédéric and Benoît Lavau joined the family business, further establishing Maison Lavau as a respected producer, building a new cellar in Violès, and purchasing several vineyards in the Rasteau, Valréas and Côtes-du-Rhône appellations. In 2013, they partnered with Bénédicte and Charles Bonnet, owners of Château Maucoil in Châteauneuf-du-Pape. The foursome has managed to remain one of the last independent, family-run wine estates in the Rhône Valley. With its three winemaking cellars and 140 hectares of vines, Maison Lavau continues to produce distinctive wines from the most emblematic appellations of the region.

Situated between the renowned 'Pont d'Avignon' and 'Pont du Gard' bridges, the Tavel appellation is unique in that it only produces rosé wines. The vines are cultivated across three different terroirs, contributing further to its distinctive complexity. The 2023 Lavau rosé is a blend of 50% Grenache, 45% Cinsault and 5% Syrah from vines that average 30-years-old. Night harvesting ensured the grapes remained cool during transportation to the cellar. The grapes were promptly pressed to temperature-controlled stainless-steel vats for vinification. Each varietal was fermented separately; malolactic fermentation was halted, and the blend was assembled and further aged in stainless steel before bottling at the end of the year.

Bright pink in the glass. Aromas of strawberry tart and berry coulis. The palate is fresh with flavors of wild strawberries, raspberries and ripe watermelon; pleasantly fruity with gentle acidity and lip-licking finish.

ROSÉ CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Thai Satay



AUGUST 2024 CLUB SELECTION



2023 HÉRITAGE DU PIC SAINT LOUP ROSÉ PIC SAINT LOUP AOC, LANGUEDOC-ROUSSILLON, FRANCE

Xavier, Pierre and Jean-Marc Ravaille founded Héritage du Pic Saint Loup—formerly Ermitage du Pic Saint Loup—in 1992. In 2023, the name was changed as the result of an agreement with the INAO and the AOC Hermitage. While the former name invoked the presence of an ancient hermitage at the site of the vineyards, the new name brings to mind the Ravaille family's long history on the slopes of the Pic. The family has been in this commune of the Languedoc-Roussillon for over 1,000 years and most likely knew the Saint Thieri Loup for whom they named the estate. As legend has it, Saint Loup was one of three knights who fell in love with the beautiful Princess Bertrade. She promised her hand in marriage to the one who returned from his Crusades the bravest and most pious. Sadly, when they returned from their journey, they found that Bertrade had died. They were so grief stricken that they withdrew from the world and wouldn't leave her grave site. They eventually separated and disappeared into the countryside where they became hermits and passed, one after the other. The local residents decided to name the three impressive mountain peaks of the Herault Valley after them to honor their memory. Pic Saint Loup, the most prominent of the three limestone peaks, is perched above the vineyards the brothers planted on land formerly used for sheep farming and cheese production. The three fish on the label symbolize both the story of the three Saints as well as the collaboration of the three brothers.

The domaine has been farming their vineyards biodynamically since 1999 and attained organic certification in 2012. The 2023 rosé is a blend of 40% Syrah, 30% Mourvèdre, 20% Grenache, 10% Cinsault from vines that range in age from 10–50-years-old. Direct press, the juice was fermented with indigenous yeast, vinified and aged in stainless steel with complete malolactic fermentation.

Pale peachy pink in the glass. Delicately scented, with aromas of fresh red berries with hints of garrigue. The palate is elegant and refined with flavors of tart red cherry, wild strawberries and ripe nectarine, laced with sweet green herbs. Light, bright and refreshing with limestone throughout and on the lingering finish.

ROSÉ CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Lentil Salad with Spinach, Pecans, and Cheddar](#)

