CAVE DE TAIN
DEPUIS 1933

TECHNICAL NOTES

CAVE DE TAIN 2016 "PREMIÈRE NOTE" MARSANNE

The Cave de Tain is a benchmark producer and a Northern Rhône Valley powerhouse, with more than 50 acres owned in the landmark Hermitage Appellation, a stunning, state-of-the-art winery, and a brilliant team of winegrowers.

VINEYARDS
Sustainably-grown (certified Group ICV). Nearly 2500 acres under vine, with more 2200 acres in appellation (AOP) vineyards (Hermitage, Crozes-Hermitage, Saint Joseph, Cornas, Saint Péray) and the balance in IPG Collines Rhodaniennes. Appellation vineyards include 71.6 acres in Hermitage (of which the Cave de Tain directly owns 54.3 acres).

Fruit for the "Première Note" Marsanne was grown on slopes bordering the eastern side of "Cru" vineyards, within the districts of Tain l'Hermitage, St Donat and Tournon. Soils are dominated by clay and chalk.

APPELLATION
IPG Collines Rhodaniennes.

COMPOSITION
Pure Marsanne.

VITICULTURE
Vines average 10-20 years in age. Yields of 4 tons/acre.

VINIFICATION
Fermented in stainless steel tanks. No malolactic conversion. Matured in tank on the fine lees and bottled young.

ALCOHOL
12%

TASTING NOTES
A vibrant wine with aromas of white and yellow fruit, with light citrus and floral notes. Crisp, refreshing and bright on the palate, with a clean finish.

SERVE WITH
A brilliant aperitif, it pairs well with seafood, salads, light cheeses and more.

ACCOLADES
89 pts. "Pitch-perfect... melon rind, white peach and honeysuckle notes, backed by a flash of Key lime. Bright and breezy on the finish." – J.M., Wine Spectator, 2017

UPC bottle 097871014977
GTIN-14 case 10097871014974

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