

Châteauneuf-Du-Pape

2012

"Intense, deep red colour. On the nose, aromas of black cherry and strawberry. Full-bodied on the palate with notes of ripe plums and spice. Rich, long finish. A wine that is already very enjoyable but also has good aging potential. (Tasted August 2014)"



AWARDS

89 pts Wine Spectator
90 pts Wine Advocate
92 pts Vinous
92-94 pts International Wine Cellar - S. Tanzer

Vintage

A dry and cold winter with many days of Mistral wind which left the vines healthy and disease-free. Followed a very wet Spring which pushed back the flowering by 2 weeks. The summer months were hot, allowing for an excellent concentration of the grapes. Harvest started on
September 20th, under warm, sunny conditions.

Grape varieties

60% Grenache, 40% Syrah

Terroir

Selection of two terroirs to achieve a fine balance between strength and elegance:
– Rolled pebbles in the “La Crau” sector, on quaternary terraces for the Grenache grapes.
– Clay and limestone soils from the Cretaceous period and soft sandstone from the Miocene period for the Syrah grapes.

Winemaking

Manual harvest. Grapes are de-stemmed and crushed. A 21-day maceration period with regular punch-downs and rack & return (délestage) operations. Malolactic fermentation. 12 months elevage of the Syrah in 275-litre Laurus barrels (mix of new, 1-year and 2-year barrels).
Production: 7,850 bottles
Bottled on: 8 July 2014

Service & food pairing suggestions

Duck confit
Lamb marinated with cep (porcini) mushrooms
Loin of veal à la provençale
Best served at 14-16°C – Ideal when opened 1-hour ahead
Optimum maturity: 2015-2022

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.