

GABRIEL MEFFRE

Cairanne "Saint Jean"

2023

"A very dense ruby red color with violet reflections. Fine nose on a nice frame of ripe black fruits with floral notes (violet, peony), then touches of liquorice and spice (pepper). Intense and generous, a fleshy and unctuous fruitiness persists in the mouth. Peppery and licorice notes extend to the finish."



Vintage

A dry, mild winter with a few days of violent mistral winds, particularly at the end of January, resulted in a significant water deficit, with only 30 mm of rainfall in 3 months. The drought continued into the mild spring. Rain arrived at bud-break, when the bunches emerged, and then at veraison (between mid-June and mid-July), raising fears of an attack of mildew, which was finally brought under control. Over the summer, the vines held up well against the heatwave at the end of August. Harvesting, which took place quite late, was still hot and dry. The harvested grapes were perfectly healthy, with concentrated berries. To sum up, a late and generous 2023 vintage with a highly aromatic profile and lovely texture for well-structured, yet elegant reds.

Grape varieties

Grenache - Syrah - Mourvèdre

Terroir

Located south of the massif that separates the Aygues and Ouvèze valleys, the appellation extends only to the commune of Cairanne in the northwestern part of the Vaucluse. The grape varieties flourish on shallow soils located not far from the vast terrace of the “Plan de Dieu” and benefiting from a warm and dry climate.

Winemaking

The vinification is carried out in separate grape varieties to develop the characteristics of each. Vatting lasts from 3 to 4 weeks depending on the grape variety. After racking and malolactic fermentation, the grape varieties are blended. The wine is then kept for 6 months in vats before bottling.

Service & food pairing suggestions

To be enjoyed with a vegetable tarte Tatin
Now or within 5 years.