

GABRIEL MEFFRE

Tavel "Saint Ferréol"

2024

"A deep bright ruby colour, characteristic of Tavel wines. Very expressive nose with delicious notes of pomegranate. A lovely structure with strawberry, redcurrant flavours; full and silky with good acidity for a long, tasty finish.(Tasting July 2025)."



Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

Grape varieties

Cinsault, Grenache noir, Syrah

Terroir

TAVEL, a Southern Rhône «cru», has 950 hectares (2,100 acres) under vine, all located around the village of Tavel, northwest of Avignon. Vines have been cultivated there since the 5th century BC.
This wine is a blend of the 3 famous terroirs of Tavel : limestone slate from the upper slopes, « galets » or cobble stones from the mid-level terraces, and sandy gravel from the vineyards closer to the Rhône river.

Winemaking

After arriving at the winery, a portion of the grapes spends around 8 hours macerating on the skins while the rest are pressed directly upon arriving in the cellar. The different varieties are vinified separately, with fermentation temperatures kept low between 12° and 15° C. After fermentation the wines are blended and spend around 4 months in tank before bottling.

Service & food pairing suggestions

Ideal as an aperitif or with salmon gravlax or vegetables in satay sauce.
Enjoy when young, between 10° and 12° C.