

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2014

"Brilliant color with purple highlights. Spicy nose with red fruits and violets aromas. Elegant and silky palate with fruity notes and elegant tannins. A subtly spicy finish."



Vintage

Freshness, minerality and elegant texture are the character and thetypicity of this vintage. Harmonious and particularly qualitative thanksto good weather conditions: a humid winter and dry spring combinedwith a warm to hot end of summer resulted in very healthy sanitaryconditions in the vineyard. The maturation was slow but constant up toharvest time.

Terroir

This Vacqueyras is mainly made from Grenache and Syrah grapes. The vines are located in the villages of Vacqueyras and Sarrians on soils of alluvial deposits and stony terraces.

Winemaking

Harvest at optimum ripeness. The wine is stored in vats immediately in order to preserve aromas. The fermentation on skins lasts for 3 weeks for an optimal extraction. The temperatures are strictly controlled (28°C maximum). The wine is racked off and undergoes malolactic fermentation. Then it is placed in vats during 8 months before bottling. It is then aged in bottle for 6 months.

Service & food pairing suggestions

It will pair nicely with monkfish in lobster sauce or goat cheese marinated in
olive oil.
Enjoy it now and over the next 7 years.

AWARDS

90 pts Vinous
17/20 Jancis Robinson
86 pts Decanter
14/20 Bettane & Desseauve
**** Rod Phillips (CA)

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.