

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2015

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



AWARDS

88 pts Jeb Dunnuck
91 pts Wine Spectator
90 pts Vinous
15,5/20 Jancis Robinson

Vintage

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest (which was early), the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years.

Grape varieties

Grenache noir, Syrah

Terroir

Le sol, à tendance calcaire, est constitué de sables et safres et de terrasses d'éboulis caillouteux que l'on trouve sur les villages de Vacqueyras et Sarrians où se mêlent vignes et garrigue. Le climat est méditerranéen, avec deux saisons sèches (été et hiver) et deux saisons pluvieuses (automne et printemps). Le Mistral balaie et assainit le vignoble.

Winemaking

Harvest at optimum ripeness. The wine is stored in vats immediately in order to preserve aromas. The fermentation on skins lasts 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. Ageing in bottle for 6 months.

Service & food pairing suggestions

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

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