

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2016

"Brilliant color with purple highlights. Rich nose with aromas of cherry, olive and “garrigue”. Elegant and silky palate with fruity notes and delicate tannins. A subtly spicy finish."



AWARDS

91 pts Vinous
89 pts Wine Advocate
89-91 pts Jeb Dunnuck
91 pts Wine Spectator

Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with the grape varieties being picked late August/ early September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative, particularly for southern appellations.

Grape varieties

Grenache noir, Syrah

Terroir

The vines are located in the villages of Vacqueyras & 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 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 12 months before bottling. Ageing in bottle for 6 months.
Vegan Friendly.

Service & food pairing suggestions

It will pair nicely with polenta with ceps or even a leg of lamb with “provençal” herbs.
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.