

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2018

"« A step up over the 2017, the 2018 Vacqueyras Saint-Barthélémy is similarly deeply colored and has more medium-full bodied richness and depth as well as perfumed red and blue fruits, violets and sappy garrigue. It's a beautiful, rounded, seamless Vacqueyras that's going to shine on any dinner table. » Jeb Dunnuck, September 2019"



AWARDS

91 pts Jeb Dunnuck
15/20 Jancis Robinson

Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth cycle. September ushered in an Indian Summer that proved to be ideal for quality with cool nights and warm, sunny days. The grapes were harvested over 8 weeks at optimal maturity and under perfect weather conditons. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

Grenache noir, Syrah

Terroir

The vines are located in the villages of Vacqueyras & Sarrians on soils of alluvial deposits and stony terraces. The climate is Mediterranean, with two dry seasons (summer and winter) and two rainy seasons (fall and spring). The Mistral wind sweeps and cleanses the vineyards.

Winemaking

Harvested the first half of September due to the warm ripening conditions, the grapes were destemmed and placed in temperature-controled vats. Fermentation, which lasted 3 weeks, was carefully monitored and limited to a maximum of 30°C to preserve fruit and freshness, followed by 12 months of ageing in tank.
Vegan Friendly.

Service & food pairing suggestions

It will pair nicely with roasted guinea fowl with olives and lamb stew.
Serve at 13-15 °C – Enjoy it now and over the next 8 years.

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