

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2019

"«Dense nose with purple fruit and grapey notes. Firm tannins here with a backbone of freshness and good fruit core. Powerful and plush style – appealing.» Jancis Robinson, October 2020"



AWARDS

16+/20 Jancis Robinson

Vintage

2019, with its very unique climate, offers us once again a great vintage. Thanks to the favorable temperatures of February/March and the important water reserves generated by the heavy rains of autumn 2018, the vineyard resisted well to the heat and drought of the summer. The month of September, with its warm, sunny days and cool nights, allowed the grape bunches to develop harmoniously. At the time of harvest, the grapes were ripe and healthy. The quality of the vintage is exceptional, with red wines offering intense, ripe red-fruit aromas and round yet fresh flavours.

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 at full maturity, the grapes were destemmed and placed together 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 wine.

Service & food pairing suggestions

Pairs nicely with a risotto with ceps (Porcini mushrooms) or cheese puff pastries.
Serve at 13-15 °C – Enjoy it now and over the next 8 years.