

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2020

"“the 2020 Vacqueyras Saint Barthélémy is slightly more streamlined and elegant, with attractive red, blue, and black fruits as well as spicy, peppery, floral aromas and flavors. This medium-bodied, finesse-driven beauty will keep for 7-8 years.” – Jeb Dunnuck (16/03/23)"



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditons resulted in very healthy grapes and an excellent sanitary state. A remarkable 2020 vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

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.

AWARDS

88 - 91 Jeb Dunnuck 03/2023
*** Drink Rhône 11/2021

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.