

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2021

"“...a richer, concentrated wine in the vintage with plenty of mid-palate depth, ripe tannins, and a great finish. It’s beautifully balanced, textured, and will keep for 7-8 years.” – Jeb Dunnuck (30/10/23)"



Vintage

The year 2021 was ponctuated with many climatic events: frost, rain – too many or not enough – and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv.

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.

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

91 pts Jeb Dunnuck 10/2023
*** Drink Rhône 03/2023
15.5/20 Jancis Robinson 11/2022