

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2022

"Deep, intense color. Notes of spice (white pepper) and black fruit (black cherry and blackberry) on the nose. Full-bodied and rich on the palate, with generous red-fruit aromas, silky tannins and delicious satisfying length."



Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

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

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

With roasted / grilled meats or mature cheeses.
Serve at 13-15 °C – Enjoy it now and over the next 8 years.

AWARDS

90 pts Défaut 07/2025

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.