

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2023

"A deep violet-red colour. A delicious, fresh nose. On the palate, the flavours of garrigue spices and strawberry coulis are enhanced by fine acidity. The finish is long with silky tannins."



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

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 leg of lamb with Provençal herbs, saddle of rabbit with mustard, or tomatoes à la provençale.
Serve at 13-15 °C – Enjoy it now and over the next 8 years.