

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

2024

"Deep violet-red colour. Very fresh nose with aromas of fresh blackberries. On the palate, notes of blackcurrant, blackberry, and cranberry, with a lively, juicy and fresh texture. Elegant and well-balanced structure. (Tasting November 2025)"



Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

Grape varieties

Grenache, Syrah, Mourvèdre

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 18 months of ageing in tank.

Service & food pairing suggestions

With grilled rib steak with mushrooms, grilled lamb chops with thyme, or butternut squash and chestnut soup.
Serve at 13-15 °C – Enjoy it now and over the next 10 years.

AWARDS

90-92 pts Jeb Dunnuck 01/2026