

GABRIEL MEFFRE

Vacqueyras "Saint Barthélémy"

"Soft, juicy and dark plum and cherry flavours on a lively palate with good length. (Decanter World Wine Award – June 2026)"



Vintage

2025 offers a vintage with a distinctive personality, in a year of intense climatic contrasts. Despite lower yields, the concentration and aromatic finesse achieved are remarkable. The periods of heat brought beautiful ripeness, while the late summer rains preserved freshness. The result: balanced, expressive and promising wines. A vintage that will appeal to both enthusiasts and professionals alike with its generosity and brilliance.

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 10 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

Argent/Silver - 91pts Decanter 06/2026
Défaut