

GABRIEL MEFFRE

Ventoux "Saint Pétrarque"

2021

"This Ventoux displays a beautiful ruby color and elegant aromas of blackberry, blackcurrant and spice. On the palate, it reveals a remarkable freshness, very supple tannins and generous notes of red fruit (October 2022)."



Vintage

The 2021 vintage is a historically low-volume vintage due to the major climatic hazards (frost, rain, hail) that impacted our vineyards until the harvest. However, the quality is there for this vintage. We were able to adapt our work to the conditions which resulted in a vintage with a beautiful freshness and a lot of fruit.

Grape varieties

Carignan, Cinsault, Grenache noir, Syrah

Terroir

The vineyard is located mainly on the sediment left by the seas of the Tertiary period at the base of the limestone massif of the Ventoux.

Winemaking

Each grape variety is vinified individually and vatting lasts for 2 or 3 weeks depending on the variety. The wine is racked off and undergoes malolactic fermentation. The different grape varieties are then blended. Ageing in vats for 10 months before bottling.

Service & food pairing suggestions

Enjoy it with a vegetable crumble or duck breast brochettes.
Served around 13-15°C, enjoy young