

GABRIEL MEFFRE

Ventoux "Saint Pétrarque"

2022

"This Ventoux, with its lovely garnet-red colour, opens with aromas of black cherries and plum jam. Structured and full-bodied, it offers notes of Provençal herbs on the finish."



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

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 generous, gourmet dishes such as confit of lamb, beef stew.
Served around 13-15°C, enjoy young