

GABRIEL MEFFRE

Ventoux "Saint Pétrarque"

"A beautiful garnet-red colour. The nose is generous, with notes of fresh fruit (black plum, blackberry) and rosemary. The palate is full-bodied and full of black fruit character. A light touch of tannin blends into a well-balanced, long finish."



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 et Carignan

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

Perfect with red meat barbecue or vegetarian chilli.
Served around 13-15°C, enjoy young.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.