

GABRIEL MEFFRE

Ventoux "Saint Pétrarque"

2023

"A brilliant ruby-red colour with hints of violet. The nose is delicious, with notes of black cherries. On the palate, a fine balance between fruit and acidity. Delicious red berry flavours with a fresh finish. (tasting october 2024)"



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

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

Perfect accompaniment to everyday dishes such as Morteau sausage, Pot-au-feu or delicatessen meats.
Served around 13-15°C, enjoy young