

Vacqueyras

2015

"“Bright purple. Vibrant, mineral-tinged blueberry and floral pastille aromas develop pungent notes of garrigue and incense with aeration. Plush and expansive on the palate, offering appealingly sweet black and blue fruit and spicecake flavors and a savory touch of olive. The mineral note comes back strong on the persistent finish, which is framed by smooth, fine-grained tannins.” Josh Raynolds, August 2017"



Vintage

Thanks to ideal weather conditions right up the harvest, the sanitary state of the grapes and yields were excellent. The 2015 vintage demonstrates remarkable potential and promises to be one of the finest vintages of the past few years.
Harvest between September 11th and 30th 2015.

Grape varieties

60% Grenache, 40% Syrah

Terroir

Our selection originates on the alluvial terraces of the Quaternary period, in the Western section of the appellation. This thick layer of gravel, pebbles and red clay provides a rich and generous aromatic pallet.

Winemaking

Grapes are crushed and destemmed. Alternating pumping over and rack-and-returns during the maceration period. One third of the blend matured 15 months in new and one-year 275 liter Laurus barrels.
Bottled on September 29th 2017.
7,588 bottles and 330 magnums produced.

Service & food pairing suggestions

Truffle Risotto
Tournedos with the Marrow
Serve at around 13-15°C. Recommend opening an hour before serving.
Best enjoyed between 2018 and 2026

AWARDS

91-93 pts Vinous
90-92 pts Wine Advocate
16/20 Jancis Robinson
16/20 Anthocyanes

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.