

GABRIEL MEFFRE

Lirac Sainte-Baume

2022

"A beautiful deep purple robe. Fine and elegant, it opens on fruity and spicy aromas. The mouth is full and round dominated by intense red and black fruit notes. Well balanced with smooth tannins."

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

Grenache noir, Syrah

Terroir

Located on the right bank of the Rhône River, right next to Tavel and Châteauneuf-du-Pape, the Lirac Appellation displays many qualities of its prestigious neighbours while developing a distinctive personality, very elegant and subtle.

Winemaking

Harvest at optimum ripeness. The grapes are sorted and destemmed. Traditional vinification with a long vatting time (up to 3 weeks) to concentrate the colour and the aromas.

Service & food pairing suggestions

It will pair nicely with grilled meats, roast lamb and mature cheeses.
Best served between 13 and 15°C. Enjoy it now or cellar for up to 5 years of age.