

Saint Joseph

2012

"Bright and shiny red colour. After the first nose of ripe black fruit (blackcurrant, blackberries) come spicy and peppery notes. To the palate, tannins are already muted, and can only improve with age. The finish is fresh-tasting, spicy and fruity (18th July 2014)."



AWARDS

91 pts Wine Spectator
90 pts Wine Advocate

Vintage

After a very cold winter and late spring, the flowering process ended in mid-June. The hot summer without extreme weather conditions and with plentiful subsoil water supplies meant that the ripening process was completed in good conditions.

Grape varieties

100% Syrah

Terroir

Located in the commune of Saint Jean de Muzols, in an area known as “Roche Courbe”, the vines we have selected grow in granitic soils that enjoy a south/south-westerly exposure at 200 metres of altitude, producing fruity and spicy wines.

Winemaking

Manually harvested grapes first underwent alcoholic fermentation in a vat. The malolactic fermentation process was completed in new 275-litre oak Laurus barrels. Elevage on fine lees over a period of 16 months.
Production: 3,900 bottles
Bottled on: 19/06/2014

Service & food pairing suggestions

Cep mushrooms & foie gras with puff pastry
Duck breast with Sichuan pepper
Loin of veal, juice of sage & chanterelle mushroom risotto
Best served at 14-16 °C – Ideal when transferred to a carafe 2 hours prior to serving

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.