

GABRIEL MEFFRE

Tavel Saint Ferreol

2017

"Deep dark pink robe. Smooth and aromatic nose with notes of red fruits (cherry and raspberry). The palate is generous yet dry and supple, supported by a fruity and slightly spicy finish."

Vintage

The 2017 vintage is looking to be one of the most promissing of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is looking to be exceptional.

Grape varieties

Cinsault, Grenache noir, Syrah

Terroir

Calcareous soils covered with red clay and pebbles.

Winemaking

The grapes are vinified separately between 12 and 15°C. The vinification is made partly by bleeding (saignée) with a 8-hour maceration and partly by direct pressing. After the fermentation, the wine is aged 4 months in tank before bottling.
Specific to this 2017 vintage : the high temperatures during the harvest required special attention during the winemaking. Indeed, the challenge of our team was to maintain cool enough temperatures in order to preserve the aromatic potential and the freshness of the wine.

Service & food pairing suggestions

Pairs nicely with prawn skewers, Basque chicken and fresh summer salads.
Serve chilled, between 10 and 12°C. Enjoy it now or within 3 to 4 years of age.