

GABRIEL MEFFRE

Tavel Saint Ferreol

2018

"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 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

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.
Vegan Friendly.

Service & food pairing suggestions

Pairs nicely with prawn skewers, Basque chicken and fresh summer salads.
Serve chilled, between 10 and 12°C.