

GABRIEL MEFFRE

Vacqueyras Saint Barthelemy

2012

"Full and deep purple in colour, this wine develops a ripe-fruit character with a touch of mild spices. Full and generous, the mouth presents plenty of depth and persistence with harmonious tannins."



Vintage

The harvest was generally smaller than the previous vintage due to a period of cold and wet weather in the early spring blossoming. However, a great weather, hot, dry and slightly windy allowed to pick healthy grapes, of good quality and maturity just before the rain-storm episode in late September 2012. The result is a generous vintage with small red fruits aromas (raspberry currant,...), fleshy, elegant with savoury notes of licorice and spices and roasted notes on the palate.

Terroir

This Vacqueyras is made from Grenache and Syrah grapes. The vines are located in the villages of Vacqueyras and Sarrians on soils of stony alluvial deposits and stony terraces.

Winemaking

Harvest at optimum ripeness. The wine is stored in vats immediately in order to preserve aromas. The fermentation on skins lasts for 3 weeks for an optimal extraction. The temperatures are strictly controlled (28°C maximum). The wine is racked off and undergoes malolactic fermentation. Then it is stored in vats during 8 months and bottled. It is then aged in bottle for 6 months.

Service & food pairing suggestions

Roasted and grilled meat or cheese.
Service temperature : 16°C.
Ageing : 5 to 7 years.

AWARDS

91 pts Vinous
89 pts Wine Advocate

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.