

GABRIEL MEFFRE

Ventoux Saint Petrarque

2013

"deep red robe with purple tint. The nose is enticing with hints of red ripe fruit and spices, and the mouth is elegant and round with a spicy finish."



AWARDS

89 pts Wine Advocate

Vintage

The grape harvests 2013 in Ventoux will have been latest and the shortest of these last 15 years. The collected quantities were weaker than in 2012, Grenache having «flowed» a lot further to a very wet spring. However, weather conditions recovered during summer and untill the end of the grape harvests allowing a healthy and ripemature harvest.

Grape varieties

Grenache noir, Syrah

Terroir

The Mont Ventoux dominates the Provence with its protective mass. Its Southern slope (calcareous and clayey soils) extends slowly and hosts the vines of the Côtes du Ventoux. With a Southern French climate renowned for its contrasts, it endures the summer heat and violent Mistral winds.

Winemaking

Each grape variety is vinified individually to develop its own characteristics. Vatting lasts for 2 or 3 weeks depending on th e grape variety. The wine is racked off and undergoes malolactic fermentation. The different grape varieties are then blended. The ageing in vats lasts for 6 months before bottling.

Service & food pairing suggestions

This Ventoux will pair nicely with grilled lamb chops or beef daube.
Serve between 16° and 18°C. Enjoy it now or cellar for up to 5 years.

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