

GABRIEL MEFFRE

Ventoux Saint Petrarque

2014

"A 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."



Vintage

The harvest 2014 for the Ventoux appellation took place mainly in the month of September over a relatively short period of time. They were marked by some rainy periods and relatively warm temperatures. The grapes were thus harvested during the cooler hours to retain maximum flavour. Harvest volumes were up compared to 2013 with good quality grapes and a great aromatic palette.

Grape varieties

Grenache noir, Syrah

Terroir

The vineyard is located mainly on the sediment left by the seas of the Tertiary period at the base of the limestone massif of Ventoux.

Winemaking

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

Service & food pairing suggestions

his Ventoux will pair nicely with charcuterie, Arrabiata pastas, grilled meat or cheese.
Serve around 16°C. Enjoy it now or cellar for up to 5 years.

AWARDS

86 pts Wine Spectator

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