

GABRIEL MEFFRE

Ventoux Saint Petrarque

2015

"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

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest (which was early), the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years.

Grape varieties

Grenache noir, Syrah

Terroir

This Ventoux is a blend of Grenache and Syrah grapes. 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

This Ventoux will pair nicely with charcuterie, Arrabiata pastas, grilled meat or cheese.
Serve around 16°C. Enjoy it now or cellar for up to 4 years.

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