

GABRIEL MEFFRE

Ventoux Saint Petrarque

2016

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



Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

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. 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 10 months before bottling.
Vegan Friendly.

Service & food pairing suggestions

This Ventoux will pair nicely with charcuterie, grilled meat or a lamb tajine.
Served 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.