

GABRIEL MEFFRE

Ventoux Saint Petrarque

2019

"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

In the Southern Rhône Valley the harvest was spread out between the 2nd of September and the beginning of October. The whites were harvested in the first half of September while the reds were harvested in two stages in order to maximise elegance and intensity. The first half was around mid-September while the second picking took place towards the end of September, after a brief, beneficial rainfall. The balance and concentration of this vintage are remarkable.

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 the Ventoux.

Winemaking

Each grape variety is vinified individually and vatting lasts for 2 or 3 weeks depending on the 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

Enjoy with cold cuts, paté, omelets, ratatouille and all sorts of delicious simple, country fare.
Serve around 13 – 15°C, enjoy young.