

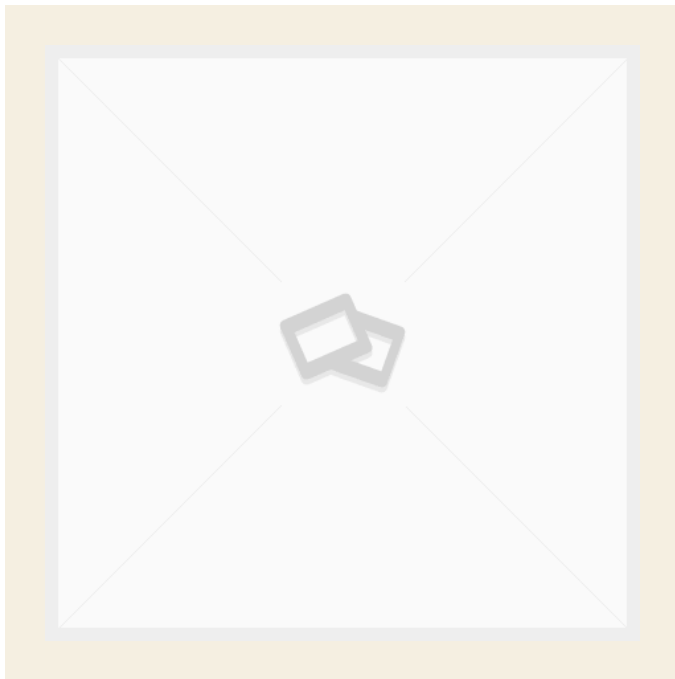


GABRIEL MEFFRE

## Cairanne Saint Jean

2016

"Elegant and pale colour with green hints. The nose is rich and opulent and the mouth is particularly round, marked by delicate spicy and floral notes."



### 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

Bourboulenc, Grenache noir, Marsanne, Roussanne

### Winemaking

The harvest takes place early in the morning while the grapes are still cool, to preserve the fresh, primary aromas. Each grape variety is vinified separately. A cold-soak lasts 6hrs followed by the pressing and a 24hr settling to separate the clear juice from the rough lees. Fermentation then takes place which is kept at temperatures between 14°C and 17°C for 3 to 4 weeks. Maturing takes place in vats for approx. 6 months before bottling.

### Agreements & Services

Enjoy as an apéritif or with fresh and slightly lively dishes as chicken with lemon and parsley.

Serve cool between 10° and 12°C, now or up to 3 years of age.

### AWARDS

89 pts Wine Advocate