



GABRIEL MEFFRE

Cairanne Saint Jean

2018

"This seductive wine has raspberry and "garrigue" aromas and an expressive fruity mouth."



Vintage

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions.

The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

The grapes flourish on shallow soils not far from the vast terrace of the "Plan de Dieu" and benefiting from a hot and dry climate.

Winemaking

The harvest took place early in the morning to preserve the primary aromas. Each grape variety is vinified individually to develop their own characteristics. Optimized settling of the lees to boost aromatic potential, fermentation at low temperature (12 - 14°C). Ageing in vats lasts around 6 months before bottling. Vegan Friendly.

Agreements & Services

This Cairanne pairs nicely with grilled beef ribs with herbs. Enjoy it now or over the 5 to 6 years.