



GABRIEL MEFFRE

Cairanne "Saint Jean" - Organic

2020

"A very dense ruby red color with violet reflections. Fine nose on a nice frame of ripe black fruits with floral notes (violet, peony), then touches of liquorice and spice (pepper). Intense and generous, a fleshy and unctuous fruitiness persists in the mouth. Peppery and licorice notes extend to the finish."



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks)

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

Located south of the massif that separates the Aygues and Ouvèze valleys, the appellation extends only to the commune of Cairanne in the northwestern part of the Vaucluse. The grape varieties flourish on shallow soils located not far from the vast terrace of the "Plan de Dieu" and benefiting from a warm and dry climate. The grapes are grown according to the principles of Organic Agriculture.

Winemaking

The vinification is carried out in separate grape varieties to develop the characteristics of each. Vatting lasts from 3 to 4 weeks depending on the grape variety. After racking and malolactic fermentation, the grape varieties are blended. The wine is then kept for 6 months in vats before bottling.

Service & food pairing suggestions

To be enjoyed with a vegetable tarte Tatin
Now or within 5 years.