

GABRIEL MEFFRE

Tavel "Saint Ferréol"

2019

"This wine shows a deep pink hue, an intense, red-berry fruit nose along with generous and delicately spicy flavours on the palate."

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

Carignan, Cinsault, Grenache noir, Mourvèdre

Terroir

This wine is a blend of the 3 famous terroirs of Tavel : limestone slate from the upper slopes, « galets » or cobble stones from the mid-level terraces, and sandy gravel from the vineyards closer to the Rhône river.

Winemaking

After arriving at the winery, a portion of the grapes spend around 8 hours macerating on the skins while the rest are pressed directly upon arriving in the cellar. The different varieties are vinified separately, with fermentation temperatures kept low between 12° and 15° C. After fermentation the wines are blended and spend around 4 months in tank before bottling.
Vegan friendly

Service & food pairing suggestions

It will reveal its assets on sunny dishes such as paella, Provencal crespeou or grilled shrimp skewers.
Enjoy when young, between 10° and 12° C.