

GABRIEL MEFFRE

Tavel "Saint Ferréol"

2020

"A pretty bright ruby color, characteristic of Tavel wines. On the nose, delicious notes of red fruits fly away. They are found again on the palate in a harmonious association with hints of spices and a touch of minerality."

Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditons resulted in very healthy grapes and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

Grape varieties

Cinsault, Grenache noir, Syrah

Terroir

TAVEL, a Southern Rhône «cru», has 950 hectares (2,100 acres) under vine, all located around the village of Tavel, northwest of Avignon. Vines have been cultivated there since the 5th century BC.
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

This exuberant and flavourful rosé accompanies dishes such as spicy chicken breast, duck with porcini mushrooms and even a chocolate and raspberry tart.
Enjoy when young, between 10° and 12° C.