



GABRIEL MEFFRE

## Tavel "Saint Ferréol"

2023

"A deep bright ruby color, characteristic of Tavel wines. Very expressive nose with delicious notes of strawberry and pomegranate. A lovely structure with flavours of grenadine; good acidity combined with notes of strawberry coulis followed by a long, delicious finish."



### Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

### 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 spends 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.

### Service & food pairing suggestions

This exuberant and flavourful rosé accompanies dishes such as one-sided salmon, duck à l'orange or vegetable gyoza. Enjoy when young, between 10° and 12° C.