



**GABRIEL MEFFRE**

## Tavel "Saint Valentin" - Organic 2022

“Red fruits, strawberries and cranberries are everywhere, on the nose and on the palate. Its light sparkle brings out the flavours and substance, giving it an incisive edge throughout. Lovers of vibrant sensations will be in heaven!” – Terre de Vins (07.01.2023)”



### AWARDS

**96/100** Terre de Vins 07/2023

### Vintage

A 2022 vintage marked by a historically hot and dry spring and summer, comparable to 2003. These phenomena led to increasing vine development. The flowering took place under ideal conditions. Rainfall in mid-August made for a smoother harvest, the harvest from mid-August to early October. At the end of this atypical climate, the wines have beautiful colour, lovely deep fruit and excellent structure.

### Grape varieties

Grenache, Syrah, Cinsault

### 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

Wine crafted from grapes grown according to organic agriculture standards.

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.

### 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.