

GABRIEL MEFFRE

# Vacqueyras "Saint Barthélémy"

2014

"Brilliant color with purple highlights. Spicy nose with red fruits and violets aromas. Elegant and silky palate with fruity notes and elegant tannins. A subtly spicy finish."




## Vintage

Freshness, minerality and elegant texture are the character and thetypicity of this vintage. Harmonious and particularly qualitative thanksto good weather conditions: a humid winter and dry spring combinedwith a warm to hot end of summer resulted in very healthy sanitaryconditions in the vineyard. The maturation was slow but constant up toharvest time.

## Terroir

This Vacqueyras is mainly made from Grenache and Syrah grapes. The vines are located in the villages of Vacqueyras and Sarrians on soils of alluvial deposits and stony terraces.

## Winemaking

Harvest at optimum ripeness. The wine is stored in vats immediately in order to preserve aromas. The fermentation on skins lasts for 3 weeks for an optimal extraction. The temperatures are strictly controlled (28°C maximum). The wine is racked off and undergoes malolactic fermentation. Then it is placed in vats during 8 months before bottling. It is then aged in bottle for 6 months.

## Service & food pairing suggestions

It will pair nicely with monkfish in lobster sauce or goat cheese marinated in
olive oil.
Enjoy it now and over the next 7 years.

## AWARDS

**90 pts** Vinous
**17/20** Jancis Robinson
**86 pts** Decanter
**14/20** Bettane & Desseauve
**** Rod Phillips (CA)

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.