



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 the typicality of this vintage. Harmonious and particularly qualitative thanks to good weather conditions: a humid winter and dry spring combined with a warm to hot end of summer resulted in very healthy sanitary conditions in the vineyard. The maturation was slow but constant up to harvest time.

### Terroir

This Vacqueyras is mainly made from Grenache and Syrah grapes. The vines are located in the villages of Vacqueyras and Sarrigans 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.

### Agreements & Services

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)