



GABRIEL MEFFRE

## Ventoux "Saint Pétrarque"

2022

"This Ventoux, with its lovely garnet-red colour, opens with aromas of black cherries and plum jam. Structured and full-bodied, it offers notes of Provençal herbs on the finish."



### Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

### Grape varieties

Carignan, Cinsault, Grenache noir, Syrah

### Terroir

The vineyard is located mainly on the sediment left by the seas of the Tertiary period at the base of the limestone massif of the Ventoux.

### Winemaking

Each grape variety is vinified individually and vatting lasts for 2 or 3 weeks depending on the variety. The wine is racked off and undergoes malolactic fermentation. The different grape varieties are then blended. Ageing in vats for 10 months before bottling.

### Service & food pairing suggestions

Enjoy it with generous, gourmet dishes such as confit of lamb, beef stew.

Served around 13-15°C, enjoy young