

GABRIEL MEFFRE

Ventoux "Saint Pétrarque"

2024

"A beautiful garnet-red colour. The nose is generous, with notes of fresh fruit (black plum, blackberry) and rosemary. The palate is full-bodied and full of black fruit character. A light touch of tannin blends into a well-balanced, long finish. (tasting July 2025)"



Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

Grape varieties

Grenache, Syrah et Carignan

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

Perfect with red meat barbecue or vegetarian chilli.
Served around 13-15°C, enjoy young.