



Gigondas Hommage à Gabriel Meffre

2015

"A true blockbuster that competes with the top wines of the vintage is the 2015 Gigondas Hommage À Gabriel Meffre it's a naked expression of Grenache that boasts fabulous notes of cassis, lavender, garrigue and crushed flowers. Full-bodied, concentrated and downright decadent, it got more than one "Wow" in the notes and should be snatched up by Grenache lovers!" Jeb Dunnuck, The Wine Advocate, décembre 2016"



Vintage

A high-quality vintage thanks to an auspicious combination of the elements: a steady and regular growth cycle, no water stress, disease and pest free with clean, healthy yields. The Summer was hot and dry but, unlike the 2003 vintage, a constant southerly breeze off the Mediterranean sea helped prevent the grapes from drying out.

Harvest on the 28th of September 2015.

Grape varieties

98% Grenache, 2% Syrah

Terroir

'Hommage à Gabriel Meffre' is produced as a tribute to our founder, a great visionary and emblematic figure of Gigondas and the French winemaking world. Only produced in vintages in which the grapes achieve exceptional balance and concentration, the selected parcels of 60 to 100-year-old Grenache vines are located in the area of "Petit Montmirail" (alt. 200m), on sandy marl of the Oligocène period. This Grenache/Terroir combination is unique within the Gigondas appellation.

Winemaking

Hand-harvested. 50% of the cuvée vinified with undestemmed grapes and aged 16 months in ½ muids (600-liter barrels). Bottled at the estate the 25th April 2017.

2 177 bottles, 96 magnums and 9 jéroboams produced.

Vegan Friendly.

Food & wine pairings

Will pair with great gastronomic dishes.

Service

Serve at 14-16°C and open a few hours before drinking.

AWARDS

93-96 pts Wine Advocate

95 pts Jeb Dunnuck

