

Beaumes de Venise

2020

"Elegant, full-bodied and fruit-forward. Dark red with purple highlights. The nose reveals aromas of red and black fruits enhanced by a touch of spice. Beautiful structure on the palate, with silky tannins and a peppery finish."



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks)

Grape varieties

50% Grenache, 45% Syrah, 5% Carignan

Terroir

Vines are grown in the Dentelles de Montmirail at 400m high, on south-east facing Triassic soils.
This unique terroir is composed of gypsum and colourful clay soils imparting silkyness, minerality and great finesse to the wine.

Winemaking

Beginning of harvest on September 10th, 2019.
Aged 9 months in 275l Laurus barrels.
Bottled on June 9, 2021: 3,473 bottles produced.
Vegan friendly.

Service & food pairing suggestions

Enhances the flavour of stews and other sauce-based dishes. With grilled beef or Mediterranean vegetables.
Pre-open and enjoy at around 13-15°C.
Optimum maturity: 2023-2028

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.