

Saint Joseph

2013

"Deep seductive ruby red colour. After the first nose of fresh spices (white pepper) come elegant oaky notes. On the palate, tannins are harmonious. The finish is long and smooth and reveals the distinctiveness of the different parcels selected to make this wine (June 2015)"



AWARDS

14/20 Bettane & Desseauve

Vintage

After a very cold winter and late spring, the flowering processended in mid-June. The summer was without extreme weatherfluctuations and with plentiful subsoil water supplies, enabling theripening process to be completed in the best of conditions.

Grape varieties

100% Syrah

Terroir

Parcels selected partly on the village of Saint Jean de Muzols (South exposure, granitic soils , 200m high) and partly on “Roche Courbe” in the village of Malleval (South-West exposure, biotite granite soils, 250/300m high).

Winemaking

Manually harvested grapes undergo alcoholic fermentation in vats. The malolactic fermentation process is completed in new 275-litre oak Laurus barrels. Ageing on fine lees over a period of 15 months.
Production: 3,800 bottles
Bottled on: 15/05/2015

Service & food pairing suggestions

Roasted camembert with puff pastry
Bresse chicken with morels
Dark chocolate cake with vanilla custard
Best served at 14-16 °C – Ideal when decanted 2 hours prior to serving
Optimum maturity: 2017 – 2020

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.