

GABRIEL MEFFRE

Tavel Saint Ferreol

2016

"Deep dark pink robe. Smooth and aromatic nose with notes of red fruits (cherry and raspberry). The palate is generous yet dry and supple, supported by a fruity and slightly spicy finish."

Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

Cinsault, Grenache noir, Syrah

Terroir

Calcareous soils covered with red clay and pebbles.

Winemaking

The grapes are vinified separately between 12 and 15°C. The vinification is made partly by bleeding (saignée) with a 8-hour maceration and partly by direct pressing. After the fermentation, the wine is aged 4 months in tank before bottling.
Vegan Friendly.

Service & food pairing suggestions

Ppairs nicely with prawn skewers, Basque chicken and fresh summer salads.
Serve chilled, between 10 and 12°C.

AWARDS

91 pts Wine Advocate