

Vacqueyras

2011

"Deep and dark red colour. The nose begins with ripe red fruit, spices and notes of the garrigue, which are typical of this particular terroir. To the palate it is generous and the silky smooth tannins are fully expressed, producing a fresh-tasting and elegant finish (June 2014)."



Vintage

The hot dry spring heralded an early harvest. But a contrasted summer (July was cool and wet, August hot and dry) followed by a fine Indian summer proved ideal for grape ripeness. Harvests began on the 14th September.

Terroir

Plots are selected on the “Garrigue” sector, on rocky soils of alluvial origin. This terroir produces dark wines, with notes of fruit and hints of spices.

Winemaking

De-stemming and pressing. Alternation of punch-downs and rack-and-return operations during the maceration stage. 15 months of elevage for the Syrah wine in 275-litre oak Laurus barrels (1, 2 and 3 wines).
Production: 6,600 bottles
Bottled on: 27/11/2013

Service & food pairing suggestions

Terrine of pheasant with foie gras
Stuffed quail & truffle-flavoured mousseline
Best served at 14-16° C
Optimum maturity: 2014-2021

AWARDS

88 pts Wine Spectator
92 pts Wine Advocate
15/20 Bettane & Desseauve

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.