GABRIEL MEFFRE

Vacqueyras Saint Barthelemy

2013

"Brilliant color with purple highlights. Delicate nose with red fruits and violets aromas. Elegant and silky palate with fruity notes and elegant tannins. A subtly spicy finish."

Vintage

In the Southern Rhône Valley the 2013 harvest took place almost a month later than the previous ten-year average. The reason being an especially cool Spring season that delayed the vegetative cycle and caused an important «shatter» phenomenon (short flowering) on the Grenache vines, resulting in very reduced yields for this major variety. However the remaining crop ripened perfectly. The Syrah vines did not suffer the same volume problem, resulting in healthy, concentrated juice. The whole offers a very generous and flavourful vintage.

Terroir

The vines are located in the villages of Vacqueyras and Sarrians on soils of alluvial deposits and stony terraces.

Winemaking

Harvest at optimum ripeness. The wine is stored in vats immediately in order to preserve aromas. The fermentation on skins lasts for 3 weeks for an optimal extraction. The temperatures are strictly controlled (28°C maximum). The wine is racked off and undergoes malolactic fermentation. Then it is stored in vats during 8 months and bottled. It is then aged in bottle for 6 months.

Service & food pairing suggestions

Food pairing : Roasted and grilled meat or cheese.
Service temperature : 16°C.
Ageing : 5 to 7 years.

AWARDS

90 pts Wine Advocate
89 pts Vinous
87 pts Wine Spectator

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.