



GABRIEL MEFFRE

## Ventoux Saint Petrarque

2013

"deep red robe with purple tint. The nose is enticing with hints of red ripe fruit and spices, and the mouth is elegant and round with a spicy finish."



### Vintage

The grape harvests 2013 in Ventoux will have been latest and the shortest of these last 15 years. The collected quantities were weaker than in 2012, Grenache having «flowed» a lot further to a very wet spring. However, weather conditions recovered during summer and until the end of the grape harvests allowing a healthy and ripemature harvest.

### Grape varieties

Grenache noir, Syrah

### Terroir

The Mont Ventoux dominates the Provence with its protective mass. Its Southern slope (calcareous and clayey soils) extends slowly and hosts the vines of the Côtes du Ventoux. With a Southern French climate renowned for its contrasts, it endures the summer heat and violent Mistral winds.

### Winemaking

Each grape variety is vinified individually to develop its own characteristics. Vatting lasts for 2 or 3 weeks depending on the grape variety. The wine is racked off and undergoes malolactic fermentation. The different grape varieties are then blended. The ageing in vats lasts for 6 months before bottling.

### Agreements & Services

This Ventoux will pair nicely with grilled lamb chops or beef daube.

Serve between 16° and 18°C. Enjoy it now or cellar for up to 5 years.

### AWARDS

89 pts Wine Advocate