



GABRIEL MEFFRE



Delicious and savoury from day one: this is the commitment of our Gabriel Meffre «Patron Saints» wines. For each appellation, and in keeping with the characteristics of the vintage, our know-how is recognisable through our experienced blending of «terroirs» and grape varieties and through our careful maturing, favouring purity of fruit and silkiness of texture. Already enjoyable in their first year after bottling, the Crus also have good aging potential.

Ventoux

APPELLATION D'ORIGINE PROTÉGÉE



Ventoux vintage 2014

The harvest 2014 for the Ventoux appellation took place mainly in the month of September over a relatively short period of time. They were marked by some rainy periods and relatively warm temperatures. The grapes were thus harvested during the cooler hours to retain maximum flavour. Harvest volumes were up compared to 2013 with good quality grapes and a great aromatic palette.

Awards

86 Wine Spectator "Red fruits & spice-driven aromatics, easy-going texture"

TERROIR

The vineyard is located mainly on the sediment left by the seas of the Tertiary period at the base of the limestone massif of Ventoux.

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. Ageing in vats for 6 months before bottling.

TASTING NOTES

A 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.

GRAPE VARIETIES

This Ventoux is a blend of Grenache and Syrah grapes

SERVICE & FOOD PAIRING SUGGESTIONS

This Ventoux will pair nicely with charcuterie, Arrabiata pastas, grilled meat or cheese. Serve around 16°C. Enjoy it now or cellar for up to 5 years.

