



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.



Tavel

APPELLATION D'ORIGINE PROTÉGÉE



Tavel vintage 2020

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditions resulted in very healthy grapes and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)



TERROIR

TAVEL, a Southern Rhône «cru», has 950 hectares (2,100 acres) under vine, all located around the village of Tavel, northwest of Avignon. Vines have been cultivated there since the 5th century BC.

This wine is a blend of the 3 famous terroirs of Tavel : limestone slate from the upper slopes, « galets » or cobble stones from the mid-level terraces, and sandy gravel from the vineyards closer to the Rhône river.

WINEMAKING

After arriving at the winery, a portion of the grapes spend around 8 hours macerating on the skins while the rest are pressed directly upon arriving in the cellar. The different varieties are vinified separately, with fermentation temperatures kept low between 12° and 15° C. After fermentation the wines are blended and spend around 4 months in tank before bottling.

Vegan friendly

TASTING NOTES

A pretty bright ruby color, characteristic of Tavel wines. On the nose, delicious notes of red fruits fly away. They are found again on the palate in a harmonious association with hints of spices and a touch of minerality.

GRAPE VARIETIES

Grenache, Syrah and Cinsault.

SERVICE & FOOD PAIRING SUGGESTIONS

This exuberant and flavourful rosé accompanies dishes such as spicy chicken breast, duck with porcini mushrooms and even a chocolate and raspberry tart. Enjoy when young, between 10° and 12° C.

