



GABRIEL MEFFRE



APPELLATION D'ORIGINE PROTÉGÉE

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.



Côtes de Provence vintage 2014

The winter, soft and watered, gave way to a hot and dry spring, felt as an "early summer". Then the freshness came back in the middle of June with located thunderstorms allowing a smooth evolution of the grapes. Thanks to the "indian summer" of end August/beginning of September, the grapes were harvested at ideal maturity.

Awards

Silver Mondial du Rosé

TERROIR

Located at the foot of the Mount Sainte-Victoire, the vines are protected from the Mistral wind and from harsh winter conditions.
The parcels are leveled into espaliers on a calcareous clay soil. They benefit from a moderate altitude (300m) and temperate Mediterranean climate.

WINEMAKING

- Harvest early in the morning to preserve freshness
- Each grape variety is vinified individually at cold temperature
- Short pre fermentative maceration
- The wine is racked off
- The different grape varieties are then blended
- Ageing in vats and early bottling to preserve fruits aromas

TASTING NOTES

- Very elegant « rose petal » robe with purple highlights
- Expressive nose of small red fruits and citrus fruits
- Savoury and round with notes of citrus on the finish

GRAPE VARIETIES

- Grenache
- Syrah
- Cinsault

SERVICE & FOOD PAIRING SUGGESTIONS

- Served at 10 à 12°C
- Food pairing suggestions : On its own for an apéritif, for a summer lunch, salads, grilled meats or fish, fresh vegetables, Mediterranean or Asian cuisine
- Enjoy now and within 2 years of harvest.

