



GABRIEL MEFFRE

Delicious and savoury from day one: this is the commitment of our Gabriel Meffre «Signature» 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 2018

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.



TERROIR

Calcareous soils covered with red clay and pebbles.

WINEMAKING

The grapes are vinified separately between 12 and 15°C. The vinification is made partly by bleeding (saignée) with a 8-hour maceration and partly by direct pressing. After the fermentation, the wine is aged 4 months in tank before bottling. Vegan Friendly.

TASTING NOTES

Deep dark pink robe. Smooth and aromatic nose with notes of red fruits (cherry and raspberry). The palate is generous yet dry and supple, supported by a fruity and slightly spicy finish.

GRAPE VARIETIES

Grenache, Syrah and Cinsault.

SERVICE & FOOD PAIRING SUGGESTIONS

Serve chilled, between 10 and 12°C. It pairs nicely with prawn skewers, Basque chicken and fresh summer salads.

