



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 silkyness of texture. Already enjoyable in their first year after bottling, the Crus also have good aging potential.



Crozes-Hermitage

APPELLATION D'ORIGINE PROTÉGÉE



## Crozes-Hermitage vintage 2015

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest (which was early), the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years.

### Awards

**89-91** The Wine Advocate - Robert Parker  
**14/20** Guide des Vins Bettane & Desseauve 2018

### WINEMAKING

Destemmed and crushed. The fermentation lasts around 20 days with temperature control to preserve aromas. Wine is racked off and undergoes malolactic fermentation. Maturing in vats for 8 months. Ageing in bottle.

### TASTING NOTES

Crimson colour with bright deep purple reflects. The nose develops liquorice and violet notes. The palate is smooth, lively with stewed black fruits flavours and a spicy finish.

### GRAPE VARIETIES

This Crozes Hermitage is made from Syrah grapes from soils of granite slopes, pebbles stones and terraces on the left bank of the Rhône River.

### SERVICE & FOOD PAIRING SUGGESTIONS

It will pair nicely with brochette of beef marinated with spices. Enjoy it now and over the next 5 years.

