



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.



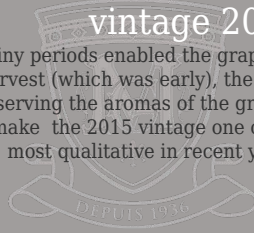
Châteauneuf-du-Pape

APPELLATION D'ORIGINE PROTÉGÉE



Châteauneuf-du-Pape 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

95 pts - PLATINUM "Best in Show"
Decanter World Wine Awards
91-93 pts Vinous - Josh Reynolds
88-90 pts The Wine Advocate
16.5/20 Jancis Robinson



TERROIR

Stony soil of quartz mixed with sandy red clay.

WINEMAKING

The grapes are hand-picked and fully destemmed before fermentation. Each grape variety is fermented individually and fermentation/maceration lasts for approximately 4 weeks. After about 12 months of maturing, the different varieties, which were aged partly in oak and partly in vat, are combined to form the final blend before bottling.

TASTING NOTES

A rich, bright ruby colour with a subtle and complex nose of spices and garrigue. The palate is full and structured with spicy and dark-fruit flavours (prune and cherry) complemented by smooth, silky tannins on the finish.

GRAPE VARIETIES

Blend of Grenache and Syrah grapes.

SERVICE & FOOD PAIRING SUGGESTIONS

Enjoy this Châteauneuf du Pape at 16°C with grilled lamb chops or "Provençale" veal. It can be enjoyed already and up to 10 years of age.

