



Gabriel Meffre  
video :



# GABRIEL MEFFRE

## Tavel

« SAINT-FERRÉOL »

*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.*

### Terroir & Grapes

Majority of Grenache, Syrah and Cinsault. Calcareous soils covered with red clay and pebbles.

### Vinification

Grapes are vinified separately at 14°C in tank. Vinification is made partly by bleeding (saignée) with a 12-hour maceration and partly by direct pressing. The wine is aged 4 months in tank before bottling.

### Tasting notes

Deep dark pink robe. Smooth and tasty nose with notes of red fruit (crushed strawberry). The palate is generous and supple with fruity and spicy flavors on the finish.

### Serving tips

Serve chilled, between 10 and 12°C, now or within 2 years of age, with a «sunny» cuisine such as paella, chili con carne, bouillabaisse or exotic dishes.

### 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.

*Our wines are named after the Patron Saints of the village or historical leaders that have positively influenced the township.*

### Saint-Ferréol

Saint Ferreolus was the 5th bishop of Uzès in the Gard region of France. He was a gifted orator and accepted to use this talent for other religious communities, showing kindness and tolerance towards them. Such an attitude was rare at the time and aroused suspicion and he exiled to Paris by the Frankish King Chilbert. It was only three years later that he would be able to return to his region, once Chilbert had been convinced of his good faith. Today, in the heart of the village of Tavel, a little chapel bears his name. Our Tavel cuvée, full of harmony and finesse, pays tribute to him.

