



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.



Cairanne

APPELLATION D'ORIGINE PROTÉGÉE



Cairanne vintage 2016

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with the grape varieties being picked late August/ early September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative, particularly for southern appellations.



WINEMAKING

The harvest takes place early in the morning while the grapes are still cool, to preserve the fresh primary aromas. Each grape variety is vinified separately. A cold-soak lasts 6hrs followed by the pressing and a 24hr settling to separate the clear juice from the rough lees. Fermentation then takes place which is kept at temperatures between 14°C and 17°C for 3 to 4 weeks. Maturing in vats for approx. 6 months before bottling.

TASTING NOTES

Elegant and pale colour with green hints. The nose is rich and opulent and the mouth is particularly round, marked by delicate spicy and floral notes.

GRAPE VARIETIES

Grenache and Roussanne grapes come from the "Garrigues", this windy and sunny plateau with limestone soils situated at the South of the village near the "Plan de Dieu" area. Marsanne and Bourboulenc grapes are grown on clay soils from the "Coteaux", or hillside, area around the village.

SERVICE & FOOD PAIRING SUGGESTIONS

Enjoy as an apéritif or with fresh and slightly lively dishes as chicken with lemon and parsley. Serve cool between 10° and 12°C, now or up to 3 years of age.

