



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.



APPELLATION D'ORIGINE PROTÉGÉE



Vacqueyras 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

- 91** Wine Spectator
- 90** Vinous - Josh Reynolds
- 15.5/20** Jancis Robinson

WINEMAKING

Harvest at optimum ripeness. The wine is stored in vats immediately in order to preserve aromas. The fermentation on skins lasts 3 weeks for an optimal extraction. The temperatures are strictly controlled (28°C maximum). The wine is racked off and undergoes malolactic fermentation. Then it is placed in vats during 8 months before bottling. Ageing in bottle for 6 months.

TASTING NOTES

Brilliant color with purple highlights. Spicy nose with red fruits and violets aromas. Elegant and silky palate with fruity notes and delicate tannins. A subtly spicy finish.

GRAPE VARIETIES

This Vacqueyras is mainly made from Grenache and Syrah grapes. The vines are located in the villages of Vacqueyras & Sarrians on soils of alluvial deposits and stony terraces.

SERVICE & FOOD PAIRING SUGGESTIONS

It will pair nicely with monkfish in lobster sauce or goat cheese marinated with olive oil. Enjoy it now and over the next 7 years.

