



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 recognizable through our experienced blending of «terroirs» and grape varieties and through our careful maturing, favoring purity of fruit and silkiness of texture. Already enjoyable in their first year after bottling, the Crus also have good aging potential.



Gigondas 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

92 Wine Spectator
 "...A solid core of crushed blackberry and black currant fruit flavors..."

91-93 Jeb Dunnuck
90-92 Vinous - Josh Reynolds
89-92 The Wine Advocate - Robert Parker



TERROIR

The vineyards are situated on marl limestone deposits of the Jurassic and Cretaceous periods, with a mix of sand and clay of the Tertiary era. The climate is Mediterranean, significantly influenced by the dry Mistral wind, a high level of annual sunshine and low rainfall, concentrated mostly in the Spring and Fall seasons.

WINEMAKING

The harvest is fully manual with a strict sorting of the grapes. Fermentation lasts approximately 3 weeks at controlled temperatures (82/86°F). This favors a generous expression of the fruit and limits the extraction of harsh tannins. Part of the cuvée is aged in barrels for 14 months.

TASTING NOTES

A deep purple color, a fruity nose of raspberry and plum with some delicate spicy notes of ginger and cinnamon. The palate is long, ample and generous with dominant floral notes and flavors of plum and "Herbes de Provence".

GRAPE VARIETIES

This Gigondas is a blend of Grenache (approx. 65%) and Syrah (approx. 35%) grapes.

SERVICE & FOOD PAIRING SUGGESTIONS

This Gigondas marries beautifully with stews (Boeuf Bourguignon, Rabbit Ragou), grilled steak and soft, ripe cheese. Given its richness, it is highly recommended to serve at a cool temperature (60° to 64°F). Enjoy it now for its youthful liveliness or over the next 6 to 8 years.