



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.



Gigondas

APPELLATION D'ORIGINE PROTÉGÉE

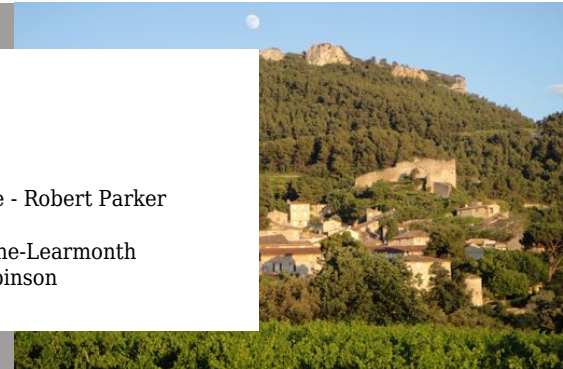


## Gigondas vintage 2014

After a somewhat damp and wet winter, Spring was particularly dry and warm. The vegetative cycle took a leap forward, hinting at a potentially early harvest. Then Summer arrived with quite a lot of rain and cool temperatures, slowing down the ripening process. Finally, an Indian Summer set in around the end of August/beginning of September, allowing the maturities to progress while maintaining very good acidity.

### Awards

- 93** Vinous
- 90** Wine Advocate - Robert Parker
- 88** Decanter
- 4\*** John Livingstone-Learmonth
- 16/20** Jancis Robinson



### 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 with temperatures limited to a maximum of 28° to 30° C. This favours an generous expression of the fruit and limits the extraction of harsh tannins. 35% of the cuvée is placed to oak barrels of one and two years for 11 months of maturing before being blended back with the vat-aged portion.

### TASTING NOTES

"Brilliant ruby. Fresh raspberry, potpourri and peppery spice aromas take on a mineral nuance in the glass. Silky, palate-staining red fruit flavors pick up floral pastille and allspice qualities with air and show impressive vivacity. Turns sweeter on the penetrating finish, where the floral and floral notes are repeated." Josh Reynolds - May 2016

### GRAPE VARIETIES

This Gigondas is a blend of Grenache, Syrah and Mourvèdre.

### 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 (16° to 18° C). Can be appreciated now for its youthful liveliness or enjoyed over the next 6 to 8 years.

