

MEFFRE

St Petrarque Ventoux 2017



Category:	WINE
Style:	RED WINE
Variety:	RED BLEND
Region:	RHONE
Vintage:	2017
Volume:	750ml
Vineyard:	The vineyard is located mainly on the sediment left by the seas of the Tertiary period at the base of the limestone massif of Ventoux.
Vinification:	Each grape variety is vinified individually. Vatting lasts for 2 or 3 weeks depending on the grape variety. The wine is racked off and undergoes malolactic fermentation. The different grape varieties are then blended. Ageing in vats for 10 months before bottling. What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning
Appearance:	A deep red robe with a purple hue.
Bouquet:	The nose is enticing with hints of ripe red fruits and spices.
Palate:	The mouth is elegant and round with a spicy finish.

Technical Analysis:

Alcohol:	12.50%	Packaging:	1 x 750ml
Hancocks Product:	42963		