

# MEFFRE

## St Petranque Ventoux 2014



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	RED BLEND
<b>Region:</b>	RHONE
<b>Vintage:</b>	2014
<b>Volume:</b>	750ml
<b>Vineyard:</b>	This Ventoux is a blend of Grenache and Syrah grapes. 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.
<b>Vinification:</b>	Each grape variety is vinified individually to develop its own characteristics. 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 6 months before bottling.
<b>Appearance:</b>	A deep red robe with purple tint.
<b>Bouquet:</b>	The nose is enticing with hints of red ripe fruit and spices.
<b>Palate:</b>	The mouth is elegant and round with a spicy finish. This Ventoux will pair nicely with charcuterie, Arrabiata pastas, grilled meat or cheese. Serve around 16C. Enjoy it now or cellar for up to 5 years.

### Technical Analysis:

**Packaging:** 1 x 750ml      **Hancocks Product:** 42973