

# MEFFRE

## St Barthelemy Vacquerays 2013



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	RED BLEND
<b>Region:</b>	RHONE
<b>Vintage:</b>	2013
<b>Volume:</b>	750ml
<b>Vineyard:</b>	This Vacqueyras is mainly made from Grenache and Syrah grapes. The soil is composed of stony alluvial deposits and stony terraces, found on the villages of Vacqueyras and Sarrians where vineyard and garrigue live together.
<b>Vinification:</b>	Harvest at optimum ripeness. The wine is stored in vats immediately in order to preserve aromas. The fermentation on skins lasts for 3 weeks for an optimal extraction. The temperatures are strictly controlled (28C maximum). The wine is racked off and undergoes malolactic fermentation. Then it is stored in vats during 8 months and bottled. It is then aged in bottle for 6 months.
<b>Appearance:</b>	Brilliant color with purple highlights.
<b>Bouquet:</b>	Delicate nose with red fruits and violets aromas.
<b>Palate:</b>	Elegant and silky palate with fruity notes and elegant tannins. A subtly spicy finish. Food pairing : Roasted and grilled meat or cheese.

### Technical Analysis:

**Packaging:** 1 x 750ml      **Hancocks Product:** 42975