

GABRIEL • MEFFRE  
— Depuis 1936 —

WINEMAKER'S SELECTION

*Vinique la Chasse*

LA CHASSE  
PAYS DES BOUCHES DU RHÔNE  
INDICATION GÉOGRAPHIQUE PROTÉGÉE



Perfect  
Pairing !

This Bouches du Rhône La Chasse «Winemaker's Selection» is an expressive wine from a limited production:

- ✘ Full-bodied and elegant style
- ✘ Combines our traditional skills with most modern wine-making techniques
- ✘ Consistent and dependable quality
- ✘ Good value for money
- ✘ Traditional and elegant packaging inspiring confidence

#### ✘ Grape varieties

This limited "cuvée" is made from a strict selection of carefully chosen Merlot, Marselan and Cabernet-Sauvignon.

#### ✘ Terroir

Location : La Chasse Winemaker's Selection is sourced from the Camargue region.

Soil : Calcareous clay and sandy.

Climate: Mediterranean, under the influence of the Mistral wind.

#### ✘ Wine waiter's advice

Food pairing : A delicious accompaniment to Mediterranean food and braised beef casserole.

Service temperature : 15 - 16°C.

Ageing : The generous structure allows this wine to be enjoyed at present and over the next 5 years of the vintage.

#### ✘ Vinification

. Upon arriving in the cellar, the grapes are de-stemmed and crushed

. Each grape variety is vinified separately with the aim of extracting its individual character and aromas

. 18 to 22 days of maceration

. Maceration and fermentation temperature is maintained between 28 and 30°C to favour the extraction of the finest components of the grapes

. The blend is aged in vats for 8 months.

#### ✘ Tasting notes

Colour : Deep purple-red colour.

Nose : Generous red fruit aromas.

Taste : Medium-bodied. Soft with bright flavours of cherry and cassis.

*The name « La Chasse » is derived from the historic chest that contained the great reliquaries of the Pontiffs who lived in Avignon during the 14<sup>th</sup> century.*