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GABRIEL MEFFRE

Côtes du Rhône Organic - Terra

2022

"Intense and engaging black fruit aromas. Elegant and round palate, full of very ripe fresh fruit. Fresh and spicy finish with delicate woody notes leaving a sweetness in retro-olfaction."



Vintage

A vintage 2022 with considerable sunshine in the Spring and Summer. These conditions favoured an accelerated development and ripening of the grapes. Flowering took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to stretch between mid-August and mid-October. The result, from this atypical year, is white wines with flattering and generous profiles.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

Most of the Syrah (45% of the blend) comes from the “Enclave des Papes” sector, part of the territory Vaucluse situated in the department of Drôme around the town of Valréas. It is a clay-limestone plateau stony from the first foothills of the Pre-Alps and located around 250/300m altitude. The combination of this terroir, this altitude, associated with the hot, sunny and windy Provençal climate, allow to produce a rich, elegant, aromatic and fresh Syrah. The other part of the blend (55%, in Grenache, Syrah and Mourvèdre) comes from the Rhone sector of Gard. The clay soil limestone, deep and rich, is covered with rolled pebbles indicating the location of the old bed of the Rhône River. During the night these pebbles restore the heat accumulated during the day and the deep clay soils allow the vines to cope with the high summer heat. These favorable conditions bring a generous, opulent and greedy profile to the wine especially thanks to the majority Grenache in the blend.

Winemaking

The Syrahs from the north of Vaucluse are harvested when ripe and partially destemmed before being placed in vats. The fermentations start at low temperature to finish at 30/32°C with pumping over and racking. Ageing in wood French is made with different levels of toasting of the wood to bring complexity, to reinforce the sensation of freshness and supporting the notes of black fruits. For the second part of the blend (Grenache, Syrah and Mourvèdre), the grapes are completely destemmed. The temperature is controlled during the fermentation phases (inferior to28°C) and thus protect the aromas of raspberry, blackcurrant and chocolate.

Service & food pairing suggestions

Aubergine caviar with spices, Osso Bucco or lamb tagine.
Open in advance and serve between 13° and 15° C (55-59°F).

L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.