

Côtes du Rhône - Vallis

2021

"This fresh, well-balanced wine offers enticing aromas of white flowers along with white-flesh fruit notes of peach and pear that end in a long delicious finish."



Vintage

The 2021 vintage enjoyed its share of climatic events, starting with frosts in April, periods of intense rain – then not enough – and cooler than average temperatures during the ripening cycle. This had the advantage of producing wines with plenty of freshness, good balance and moderate alcohol levels. A blessing amid recently very hot and ripe vintages.

Grape varieties

60% Grenache blanc

Terroir

The grapes are sourced from clay and particularly limestone vineyards in the Vaucluse and Gard regions of the Valley.

Winemaking

Each grape variety is vinified separately to develop its own characteristics. Fermentation lasts 3 to 4 weeks and there is no malolactic fermentation performed so as to retain bright acidity. A small part is slightly oaked. After 6 months maturing, they are blended together.

Service & food pairing suggestions

We recommend serving at between 10° and 12° C (60° to 65°F) on its own or with white meat dishes (veal, pork, chicken), seafood and summer salads.
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Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.