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GABRIEL MEFFRE

Gigondas - Domus

2021

"Intense purple color. Nose of stewed black fruit and spices. Full, well-balanced palate with a floral nuance that enhances its complexity. Unctuous, with smooth tannins and a long finish."



Vintage

The year 2021 was ponctated with many climatic events: frost, rain – too many or not enough – and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv.

Grape varieties

Grenache noir, Syrah

Terroir

Selected from a unique terroir composed of limestone deposits, Jurassic and Cretaceous marl, sand and sandstone from the Tertiary era.

Winemaking

The grapes are hand-picked, then sorted, destemmed and crushed. Traditional vinification with maceration for around three weeks to concentrate colour and aromas.
Aging lasts at least 12 months before bottling, partly in barrels.

Service & food pairing suggestions

Perfect with red meats, game in sauce, spicy dishes or a mildly spiced lamb stir-fry.
Open at least one hour before serving, between 13° and 15°C.
Excellent now, this cru will gain in complexity and elegance in the 6-8 years following harvest.