

GABRIEL MEFFRE

Costières de Nîmes

2018

"Deep, purple-red colour. The nose has a nice flattering intensity dominant red fruit (cherry) with a touch of fine spices and liquorice. It has a long finish of silky tannins coated with aromas of red berries."

Vintage

Autumn was exceptionally dry. Spring reversed the trend with a significant accumulation of rain between April and June. The Summer months of 2018 were marked by sustained high temperatures yet with the water reserves accumulated during Spring, the vegetative cycle progressed without stress. A light storm on August 10th brought a welcome rainfall and the ripening process completed without incident. The harvest was carried out under dry conditions and was finished before the late September rains arrived.

Grape varieties

Grenache noir, Syrah

Terroir

The vineyard is located in the South of France, in Saint Gilles, near the Camargue. The soil consists of villafranchian terraces on the ancient bed of the Durance river. It is composed of gravel deposited by the river in the Quaternary Period. These gravely beds (known locally as Gress), which go down to a depth of between 5 and 15 metres, are enveloped in sand varying in colour from bright yellow to deep red. An exceptional micro-climate surrounding the vineyards provides ample sunshine and moderate rain, ideal conditions for consistent quality and maturation of the grapes.

Winemaking

The grapes were harvested in the early morning to take advantage of the freshness and to retain all the fruits' aromas. Crushed and de-stemmed. The wine matured in vats for 6-8 months before bottling.
Vegan wine.

Service & food pairing suggestions

Enjoy with grilled or stewed meat or mild cheese, with a nice prime rib, roast duck or beef Carpaccio.
Best served between 16° and 18°C (63°- 65°F).