

GABRIEL MEFFRE

Côtes du Rhône Saint François

2015

"Crimson robe with purple nuances. The nose is seductive with hints of cherries and spices. The palate is elegant, round with a spicy finish."

Vintage

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest (which was early), the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years.

Grape varieties

Grenache noir, Syrah

Winemaking

Each grape variety is vinified individually to develop its own characteristics. The vatting lasts 3 to 4 weeks according to grape variety. The wine is racked off and undergoes malolactic fermentation. Different grape varieties are blended. The ageing in vats lasts for 6 months before bottling.

Service & food pairing suggestions

It will pair nicely with cooked meats, game, grilled meat and strong cheese.
Enjoy it now or cellar for up to 5 years.

AWARDS

13,5/20 Bettane & Desseauve 05/2023
90 pts Wine Advocate
90+ pts Wine Orbit
87 pts Decanter
OR Concours Prix Plaisir 05/2023