

GABRIEL MEFFRE

Côtes du Rhône Saint François

2016

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

Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

Grenache noir, Syrah

Winemaking

Each grape variety is vinified individually to develop its own characteristics. The vatting time lasts 3 to 4 weeks according to grape variety. The wines are then racked off and undergoe malolactic fermentation. The different grape varieties are then blended and aged 6 months in vats before bottling.

Service & food pairing suggestions

It pairs nicely with game, grilled or barbequed meat and full-flavoured cheese.
Enjoy it now or up to 5 years of age.