

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2014

"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

The 2014 harvest marked a season of even development across all grapevarieties, higher yields, and a return to normal volumes, with productionlevels on par with better years. Grenache has delivered wines that are warmand rounded on the palate, expressing the typical spiced blackcurrant andblack berry flavors of the southern appellations. A cool summer will resultin wines that are less tannic and full-bodied than usual, but nonetheless,expressive of the terroir.

Grape varieties

Grenache noir, Syrah

Terroir

Clayey limestone soils from the north of Vaucluse and Gard. With a Southern French climate renowned for its contrasts, the vineyard endures the summer heat and Mistral wind.

Winemaking

Each grape variety is vinified individually to develop their own characteristics. The vatting is during 3 or 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

For everyday meals with cooked meats, grilled meat and strong cheese.
It can be enjoyed now.

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.