

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2016

"Rose-petal colour with light shades of purple. Floral scents with notes of raspberry and redcurrant. The palate is juicy and well balanced, the finish is fresh with fruity notes."



Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with the grape varieties being picked late August/ early 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

Cinsault, Grenache noir, Syrah

Winemaking

Each grape variety is vinified individually. The grapes are de-stemmed and crushed with fermentation at low temperature. Racking off clear juices and blocking of the malolactic fermentation. Blending of the different grapes varieties takes place in December and bottled just after in order to capture all the freshness and fruit notes.
Vegan Friendly.

Service & food pairing suggestions

It will pair nicely with saltimbocca of veal and also during a BBQ on the seaside.
Serve cool, between 10 to 12°C, now or within 2 years of age.

AWARDS

13,5/20 Bettane & Desseauve 05/2023

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.