

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2016

"Attractive robe with a bright pale yellow colour. The nose is intense with white flower and fruity aromas. The palate is round and generous with flavours of white fruits (peach). The finish is long and elegant."



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

Clairette, Grenache noir, Viognier

Winemaking

The harvest took place early in the morning to preserve the primary aromas of the grapes. Each grape variety is vinified individually to develop their own characteristics. Optimized settling to boost aromatic potential, fermentation at low temperature (12 – 14°C). Ageing in vats lasts around 6 months before bottling.

Service & food pairing suggestions

As an aperitif, with fish in sauce, such as salmon with dill, or white meat dishes.
Serve cool between 10°C to 12°C and enjoy now and over the next 3 years.

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