

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2016

"Pale robe with green hints. Fine and elegant with complex notes of white flowers (jasmine) and apricot. Well-balanced in mouth with fruit aromas at the 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 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

Bourboulenc, Clairette, Grenache noir, Viognier

Winemaking

The harvest is realised early in the morning to preserve primary aromas of the grapes which are then pressed. Optimized settling to boost aromatic potential (between 3 and 6°C) before the fermentation at very low temperature (12 – 14°C). The ageing in vats lasts for 6 months before bottling.

Service & food pairing suggestions

Perfect as an aperitif, with a salmon tartar, pork with curry & garlic, or again with a pear & almond tart.
Enjoy it cool between 10°C to 12°C, now or cellar for up to 3 years.

AWARDS

13,5/20 Bettane & Desseauve 05/2023
87 pts Wine Advocate

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