

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2017

"Beautiful rose-petal colour. Floral scents with aromas of raspberry and redcurrant. The palate is juicy and well balanced, the finish is fresh and vibrant with generous fruit notes."



AWARDS

88 pts Wine Enthusiast

Vintage

The 2017 vintage is one of the most promissing of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

Cinsault, Grenache noir, Syrah

Terroir

The vines grow on clay limestone soils from the 2 banks of the Rhone river. With a Mediterranean climate renowned for its contrasts, they benefit from the summer heat and the Mistral wind.

Winemaking

Each grape variety is vinified individually. The grapes are de-stemmed and crushed followed by a low-temperature fermentation. 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 juicy-fruit notes.
What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning and were able to use cooling facilities in the cellar if the temperature of the grapes exceeded 20°C when arriving in the winery.
Vegan Friendly.

Service & food pairing suggestions

It will pair nicely with a “parillada”, cuttlefish “à la plancha”, a couscous or bruschettas with dried tomatoes.
Enjoy it cool, between 10 to 12°C, now or within 2 to 3 years after harvest.

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