

GABRIEL MEFFRE

# Côtes du Rhône Saint Vincent

2018

"Pale robe with green hints. Fine and elegant with complex aromas of white flowers (jasmine) and apricot. Well-balanced on the palate with yellow stone fruit notes on the finish."




## AWARDS

**89 pts** Decanter

## Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth of the grapes. September then ushered in an Indian Summer that proved to be more than ideal for harvests with cool nights and warm & sunny days. The grapes were harvested for a total of 8 weeks at optimal maturity and under ideal climatic conditons. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

## Grape varieties

Clairette, Grenache noir, Roussanne, Viognier

## Terroir

The selected parcels are from two selected terroir profiles in Gard and Vaucluse. In the first place, the Grenache and Viognier grapes come from the Gardois area on clay and sand and in the second place the Roussanne and Clairette grapes are harvested on limestone soils in Vaucluse

## Winemaking

The harvest took place early in the morning to preserve primary aromas of the grapes. Optimized settling of the lees to boost aromatic potential (between 3 and 6°C) before fermentation at low temperature (12 – 14°C). The ageing in vats lasts for 6 months before bottling.
Vegan Friendly.

## Service & food pairing suggestions

Delicious as an aperitif, or paired with red mullet with “tapenade”, sausage rougail or even with “fish & chips”.
Enjoy it cool between 10°C to 12°C.

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