

GABRIEL MEFFRE

Côtes du Rhône Saint-Vincent

2018

"Rich crimson hue with aromas of cherry and spice. Full generous plum and cherry notes with long spicy finish."

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

Grenache noir, Syrah

Terroir

Clayey limestone soils from the north of Vaucluse and Gard. With a Southern French climate renowned for its contrasts, the vineyard benefit from the summer heat and Mistral wind.

Winemaking

Each grape variety is vinified individually to develop its own characteristics. The vatting time lasts 3 to 4 weeks according to grape variety. The wines are then racked off and undergoe malolactic fermentation. The different grape varieties are then blended and aged 6 months in vats before bottling.
Vegan Friendly.

Service & food pairing suggestions

For everyday meals : roast chicken, ribs or fricassee of wild mushrooms.
Serve at 13-15°C. It can be enjoyed now.

AWARDS

BRONZE Decanter 05/2023
COMMENDED International Wine Challenge 05/2023