

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2018

"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 red-fruit notes."



AWARDS

Cité Guide Hachette 05/2023

Vintage

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superb balance.

Grape varieties

Cinsault, Grenache noir, Syrah

Terroir

The vines grow on clay limestone soils from the 2 banks of the Rhône 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 of clear juices and blocking of the malolactic fermentation. Blending of the different grape varieties takes place in December and bottled just after in order to capture all the freshness and juicy-fruit notes.
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.

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.