

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2018

"Grenache and Syrah grapes (for the most part of the blend), grown according to organic guidelines, give this wine its generous mouthful of red fruits."



AWARDS

COMMENDED International Wine Challenge

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 superbe balance.

Grape varieties

Grenache noir, Syrah

Terroir

Clay and sedimentary soils in Northern and Southern Gard region (right bank of the Rhone River), and limestone soils from Vaucluse region (left bank of the Rhone River).

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

It pairs nicely with game, grilled or barbequed meat and full-flavoured cheese.
Enjoy it now or up to 5 years of age.

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.