

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2018

"Attractive straw-green hue. Intense nose of white flowers and yellow fruit. The palate is round and generous with flavours of peach and mirabelle. The finish is long, fresh and appetizing."



AWARDS

ARGENT Concours des vins de Mâcon
COMMENDED International Wine Challenge
OR International Wine & Spirit Competition 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 superbe balance.

Grape varieties

Clairette, Grenache noir, Viognier

Terroir

The grapes have been planted on clay limestone soils in the Vaucluse, the Drôme and the Gard regions.

Winemaking

The harvest took place early in the morning to preserve the primary aromas of the grapes. Each grape variety is vinified individually to develop their own characteristics. Optimized settling of the lees to boost aromatic potential, fermentation at low temperature (13 – 15°C). Ageing in vats lasts around 6 months before bottling.
Vegan Friendly.

Service & food pairing suggestions

Delicious as an aperitif, or paired with a vegetarian pie (asparagus, tomato, zucchini...), cod accras or langoustine with saffron.
Enjoy it cool, between 10°C to 12°C, over the next 2 to 3 years.

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