

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2019

"This wine has an attractive straw-green hue and offers a generous flavours of stone fruit and pear with a fresh, lively finish."



Vintage

In the Southern Rhône Valley the harvest was spread out between the 2nd of September and the beginning of October. The whites were harvested in the first half of September while the reds were harvested in two stages in order to maximise elegance and intensity. The first half was around mid-September while the second picking took place towards the end of September, after a brief, beneficial rainfall. The balance and concentration of this vintage are remarkable.

Grape varieties

Clairette, Grenache noir, Viognier

Terroir

The grapes are 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 salmon with dill.
Enjoy it cool, between 10°C to 12°C.