

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2019

"Nice pale rosé colour. Lots of small red fruits aromas on the nose. The mouth is fresh and fruity (raspberry and redcurrant). Very balanced wine with a fruity, airy final."



Vintage

Harvests started on the 3rd of September. Thanks to small but regular rains during this period, the grapes matured harmoniously. Superb aromatic concentration thanks to the rather hot temperatures during the summer. This vintage will seduce wine lovers thanks to its freshness and delicacy.

Grape varieties

Cinsault, Grenache noir, Syrah

Terroir

Vines grow on both sides of the Rhone river, on calcareous and clay soils. The climate is characterized by rather mild winters and hot & dry summers. The “Mistral” wind blows on the vines, especially during autumn and spring, protecting vineyards from diseases.

Winemaking

Grapes are vinified separately; direct press and cold settling (5-8°C). Alcoolic fermentation alcoolique at low temperature (10-12°C) to obtain the “best of the fruit”. No malolactic fermentation. Blend of the grape varieties in December. Early bottling to preserve freshness and fruity aromas.
Vegan wine.

Service & food pairing suggestions

Perfect from aperitif to dessert, with summer vegetables, ceviche, fresh salads with avocados, prawns and grapefruits.
Serve cool (12°C).

AWARDS

88 pts - Best Buy Wine Enthusiast