

GABRIEL MEFFRE

Côtes du Rhône Villages

2017

"Ruby red colour with an expressive red fruity notes (blackcurrant and plum). The palate is complex and well-balanced with notes of spices and liquorice, and smooth tannins. Excellent now, this wine can be cellared for 4 to 5 years of age."

Vintage

The 2017 vintage is one of the most promissing of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

Grenache noir, Syrah

Terroir

These soils range from claylimestone to sand, producing full, generous and fruity wines.

Winemaking

Harvest starts once the berries have reached their optimal maturity. The grapes are sorted and destemmed. Traditional vinification.
Specific to this 2017 vintage : the high temperatures during the harvest required special attention during the winemaking. Indeed, the challenge of our team was to maintain cool enough temperatures in order to preserve the aromatic potential and the freshness of the wine.

Service & food pairing suggestions

Ideal with red grilled or stewed meat and poultry. Perfect match with vegetarian lasagne or Chili con carne.

AWARDS

COMMENDED International Wine Challenge