

GABRIEL MEFFRE

Côtes du Vivarais

2015

"Intense nose of ripe plum. Soft and mineral with delicious flavours of cherry."

Vintage

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest (which was early), the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years.

Grape varieties

Grenache noir, Syrah

Terroir

Shallow marls or limestone. An abundance of stones, which absorb the heat of the sun, ensure that the vines benefit from early warming in springtime, while at night they continue to enjoy the warmth stored up during the day. Mediterranean climate with a continental tendency, influenced by the mistral.

Winemaking

Each grape variety is vinified separately to develop its own characteristics. Vatting lasts for 2 to 3 weeks. The wine is racked off and undergoes malolactic fermentation. The different grape varieties are then blended. Ageing in vats lasts for around 6 months before bottling.

Service & food pairing suggestions

Serve at 15-17°C, to appreciate the subtle aromas of the wine with beef stew or any grilled meat and cheese. Enjoy it now or cellar for up to 3 years.
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