

GABRIEL MEFFRE

Châteauneuf-Du-Pape "Saint Théodoric"

2012

"A rich, bright ruby colour with a subtle and complex nose of ripe strawberry and Provençal herbes. The palat is full and structured with dark-fruit flavours of spicy plum and black cherry complemented by smooth, silky tannins on the finish."



Vintage

July and August 2012 were relatively dry on the sector of Chateauneuf-du-Pape. Almostno rain in 2 months. Fortunately, a storm and 40 mm of rain at the end of Augustallowed hydration of the plant. An episode of wind just before the harvest ideallyconcentrated flavors and gave silky and quite ripe tannins. In summary, a qualitativevintage, solar and very distinctive.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

Sol argileux en partie et calcaire, recouvert de galets roulés en surface.

Winemaking

The grapes are hand-picked and fully destemmed before fermentation. Each grape variety is fermented individually and fermentation/maceration lasts for approximately 4 weeks. After about 12 months of maturing, the different varieties, which were aged partly in oak and partly in vat, are combined to form the final blend before bottling.

Service & food pairing suggestions

Enjoy this Châteauneuf du Pape with roasted game, duck fillet or cheese.
Serve between 16°C and 18°C. Can be enjoyed already and up to 10 years of age.

AWARDS

90 pts Vinous
89 pts Wine Advocate

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