

GABRIEL MEFFRE

Châteauneuf-Du-Pape "Saint Théodoric"

2013

"A rich, bright ruby colour with a subtle and complex nose of plum. The palate is full and structured with dark-fruit flavours of prune and cherry complemented by smooth, silky tannins on the finish."



Vintage

Harvest 2013 in the Southern Rhône Valley was a very specific one due to a serious shortfall in Grenache grapes caused by a cold and wet Spring. Fortunately, the Syrah and Mourvèdre grapes were beautiful. The yields were then very low which always gives a nice quality and wines that will keep well.

Grape varieties

Grenache noir, Syrah

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 can be enjoyed already and up to 10 years of age.

AWARDS

92 pts Vinous
14,5/20 Bettane & Desseauve 05/2023

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