

GABRIEL MEFFRE

Châteauneuf-Du-Pape "Saint Théodoric"

2014

"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

Freshness, minerality and elegant texture are the character and the typicity of this vintage. Harmonious and particularly qualitative thanks to good weather conditions: a humid winter and dry spring combined with a warm to hot end of summer resulted in very healthy sanitary conditions in the vineyard. The maturation was slow but constant up to harvest time.

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 served at 16°C with roasted game, duck fillet or cheese.
It can be enjoyed already and up to 10 years of age.

AWARDS

90 Pts www.jamessuckling.com
92 pts Vinous
90 pts Wine Advocate
15/20 Le Point
******(*)** John Livingstone Learmonth

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.