

GABRIEL MEFFRE

Châteauneuf-Du-Pape "Saint Théodoric"

2016

"“Juicy, with a bright core of red currant and raspberry puree flavors that have yet to unwind fully, while light apple wood, floral and savory hints fill in throughout. Fresh and focused finish.” Wine Spectator, March 2019"



Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

All of the terroirs of Châteauneuf-du-Pape : sandy and limestone soils, red clay and pebbles.

Winemaking

The grapes are hand-picked and partly 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.
Vegan Friendly.

Service & food pairing suggestions

Spicy knuckle of pork or a grilled rib of steack.
Enjoy this Châteauneuf du Pape at 16°C. It can be enjoyed already and up to 10 years of age.

AWARDS

92 pts Decanter 05/2023
92 pts Wine Spectator
90-92 pts Vinous
92 pts Wine Enthusiast
88-90 pts Wine Advocate
16,5/20 Jancis Robinson

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.