

GABRIEL MEFFRE

Châteauneuf-Du-Pape "Saint Théodoric"

2019

"“Ripe, intense nose, dark berry fruits, spices and some smoky meat aromas. Finely textured tannins, strong and powerful but well balanced.” DWWA 2021"



AWARDS

16,5/20 Jancis Robinson
ARGENT Decanter

Vintage

In the Southern Rhône Valley the harvest was spread out between the 2nd of September and the beginning of October. The whites were harvested during the first half of September while the reds were harvested in two stages in order to maximise elegance and intensity. The first half was around mid-September while the second picking took place towards the end of September, after a brief, beneficial rainfall. The balance and concentration of this vintage are remarkable.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

A blend of Grenache, Syrah and Mourvèdre from the different major terroirs of Châteauneuf du Pape : crumbly, sandy soil from the eastern and southern slopes, limestone from the western side facing the Rhône river, red clay from the northern zone and “galets” (large, round quartzite stones) from the upper plateaux sector.

Winemaking

The grapes were hand-picked and partially destemmed before fermentation. Each grape variety was fermented individually and fermentation/maceration lasted for approximately 4 weeks in cement vats. After about 12 months of maturing, the different varieties, which were aged partly in oak and partly in vat, were blended before bottling.
Vegan Friendly.

Service & food pairing suggestions

Recipe idea: steak with red wine sauce or Ratatouille.
Enjoy it at 13-15°C. It can be enjoyed young and up to 12 years of age.