

GABRIEL MEFFRE

Châteauneuf-du-Pape "Saint Theodoric"

2020

"This Châteauneuf du Pape opens with notes of ripe strawberry and spices complemented by dark fruit flavours and silky tannins"



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks)

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.
Open one hour before serving between 13° and 15°C (55.5°-59°F). It can be enjoyed young and up to 12 years of age.